

THE NATIONAL Provisioner

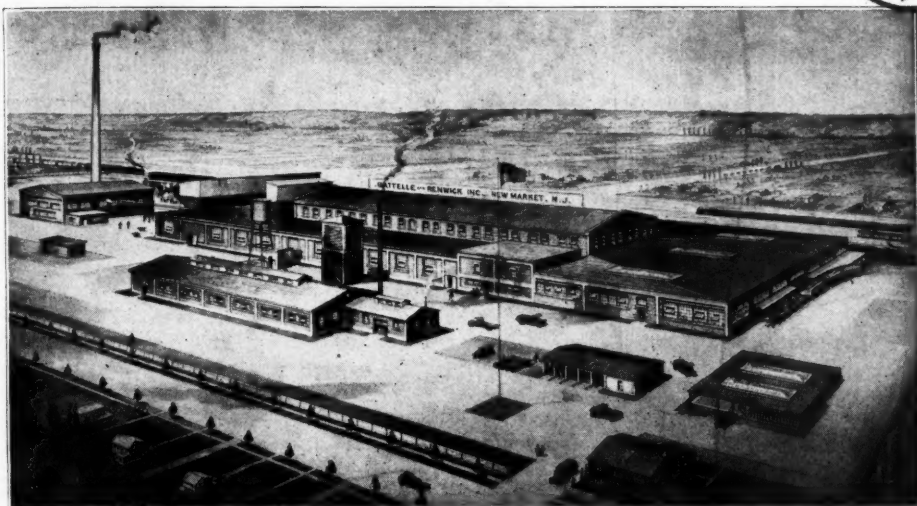
THE MAGAZINE OF THE
Meat Packing and Allied Industries

Volume 79

SEPTEMBER 1, 1928

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Number 9



New fireproof refinery built in 1925

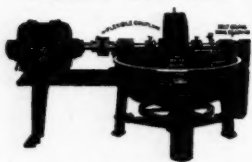
NIAGARA BRAND

Genuine double refined Saltpetre (nitrate of potash) and double refined Nitrate of Soda—"The old reliable way to cure meat right"—both complying with the requirements of the B. A. I.

BATTELLE & RENWICK, INC.

Established 1840

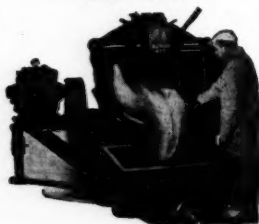
80 Maiden Lane, New York City

"BUFFALO" Silent Cutter

Produces the finest quality sausage meat.

"BUFFALO" Meat Grinder

No more grinder troubles when you install a "BUFFALO"

"BUFFALO" Self-Emptying Silent Cutter

Cuts and empties a bowl of meat in 4 minutes.

"BUFFALO" Air Stuffer

Most sanitary stuffer on the market.

SCHONLAND Patented Casing Puller

Saves 50% to 65% in time and labor at the stuffing bench.

**"BUFFALO" Meat Mixer**

For Uniform Flavor

The Cure must be properly mixed into the meat!

PRACTICAL sausage makers will tell you that the "BUFFALO" Mixer is indispensable for producing a uniform flavor in sausage meat. The cure must reach every particle of the meat and the "BUFFALO" gives it the thorough mixing necessary to obtain tasty, high-quality sausage.

Its importance in the sausage room is acknowledged by hundreds of prominent concerns, who recognize no substitute for the "BUFFALO" Mixer in turning out a profitable quality product.

The flavor wins Favor when your Sausage meat is mixed in a "BUFFALO"

JOHN E. SMITH'S SONS CO., BUFFALO, N. Y.

"BUFFALO"

SILENT CUTTERS ~ GRINDERS ~ MIXERS ~ STUFFERS
SCHONLAND CASING PULLER

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Meat Packing and Allied Industries

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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

Volume 79. No. 9

SEPTEMBER 1, 1928

Chicago and New York

Selling Dressed Beef on a Quality Basis

*How Cooperation Among Producers
Packers and Retailers Resulted
In a Merchandising Step Forward*

Grading and stamping of beef on a large scale has been one of the new developments in meat merchandising.

It has been a step in the direction of standardization of fresh meats, in line with the general demand for standardized food products.

Both private individuals and officials of the U. S. Department of Agriculture advocated this move. Government officials made surveys, held conferences with packers, cattle producers, retailers and consumers to find what grades should be established and what should constitute each grade.

The packing industry had long graded its beef.

Every packer knows his fresh carcasses must be graded, just as pork cuts made under his several brands must be graded to meet the specifications of those brands.

Obstacles in the Way

Packers did recognize, however, that the physical differences in the raw product presented some serious obstacles to a grading that would be understood by the layman.

Variation in the quality of cattle—not only from season to season, but even from day to day—is often considerable. At some seasons of the year and in some sections of the country certain grades of beef are not obtainable.

But overshadowing all difficul-

ties was the urge for graded, stamped or branded beef. Through cooperation of agencies representing the livestock indus-

try, meat industry and Department of Agriculture, grading and stamping was put into effect on May 2, 1927.

The National Live Stock and Meat Board was selected as the agency to study the need for grading, and if found desirable to cooperate with the government officials in inaugurating this service. The board has reported on the development of grading and stamping beef, covering the period March 1, 1927, to April 28, 1928, and the activities which led up to the inauguration of the service and the progress made during the first year of its operation.

This report is included in a 19-page pamphlet, the principal points of which are brought out in the following summary.

Grading and Stamping Beef

On May 2, 1927, the grading and stamping of beef under government supervision was inaugurated as an experiment at ten large points of slaughter. At the outset grading was limited to steer and heifer beef of prime and choice quality. Later the service was expanded to include the grade known as "good."

The Better Beef Association, composed of a number of beef breeders and feeders, sponsored the movement in behalf of the grading and stamping idea. Development of the project to a workable basis was placed in the hands of the National Live Stock and Meat Board, and funds to carry on this work were provided by the Better Beef Association.

The government defrayed all expenses incident to the actual operations of grading and stamping. Complete cooperation was extended by the packers.

The origin and development of this project are covered concisely in this report to present as clear a picture as



HOW BEEF CARCASS IS STAMPED.

Grade indicated by government stamp repeated so that it will show on each retail cut when separated from the carcass.

possible of this entirely new undertaking in the field of meat merchandising.

History of Beef Grading.

The origin of stamping beef carcasses as to grade dates back a number of years in the history of the livestock and meat industry. Instances have



WILLIAM DIESING

PACKERS' COMMITTEE.

T. H. Ingwersen, Swift & Co.; A. E. Petersen, Wilson & Co.; T. G. Lee, Armour and Company; William Diesing, Cudahy Packing Co.

been reported in which packers in years past applied a brand name to beef carcasses.

The present system of branding beef was the outgrowth of a belief that beef should be sold entirely on its merits. Representative breed papers were anxious that fancy cattle should bring a return on the market commensurate with their breeding and feeding.

It was felt that there could be no assurance of this unless the consuming public could be educated to a discriminating taste, and a proper knowledge of quality when purchasing.

A Better Beef Association.

A further step toward the grading and stamping of beef was the grouping together of a number of breeders and feeders of beef cattle into an organization which is known as the Better Beef Association. One of their principal objectives was to bring grading and stamping of beef into actual practice; also to stimulate the production and consumption of the better quality of beef.

In 1925 the National Live Stock and Meat Board agreed to cooperate with the government in perfecting a plan for a grading service to be conducted under government supervision. This perhaps was the first organized effort ever put forth toward actually establishing a program of this nature.

The board enlisted the services of K. F. Warner of the U. S. Department of Agriculture for the collection of data and opinions on the subject from the various branches of the livestock and meat industry.

Resolved It Should be Done.

One year later, in June, 1926, the Board passed the following resolution upon the recommendation of its grading and stamping committee, composed of Thomas E. Wilson, chairman, John T. Russell, C. M. O'Donel, F. R. Marshall, and R. M. Gunn.

"Resolved by the National Live Stock and Meat Board that it is the sense of this board that, in the interests alike of the consumer and all branches of the livestock and meat industry, it is desirable that a system of grading and stamping of all federally inspected meats in the carcass, under government supervision, be established with the least possible delay."

This committed the board to a general policy but to no definite plan.

Immediately following the passage of this resolution, the services of W. C. Davis of the U. S. Department of Agriculture were secured to draw up definite plans for the inauguration of such a service. These plans were submitted to the board at a special meeting in December, 1926, but no definite action was taken until reports concerning them had been received from the Better Beef Association and the Institute of American Meat Packers.

Building Up the Sentiment.

The Better Beef Association, under the leadership of Oakleigh Thorne, was called into session at Kansas City in June, 1926. Many prominent cattle feeders and producers were present.

It was the firm conviction of this meeting that the grading and stamping of beef carcasses should be put into immediate practice. The association had been assured by the government

that it would undertake the supervision of grading and stamping on an experimental basis for one year, provided some satisfactory agreement could be reached between the producers and packers.

In view of this assurance on the part of the government, Mr. Thorne later called a meeting of representatives of producers and packers.

At this meeting, held in December, 1926, the packers were represented by T. H. Ingwersen of Swift & Company, V. H. Munneke of Armour and Company, William Diesing of the Cudahy Packing Company, A. E. Petersen of Wilson & Co., and Homer R. Davison of the Institute of American Meat Packers. The producer representatives were Mr. Thorne, Frank W. Harding of the American Shorthorn Breeders' Association; R. J. Kinzer of the Amer-



R. J. KINZERS

PRODUCERS' COMMITTEE.

Alvin H. Sanders, breeding authority; W. H. Tomhave, Aberdeen-Angus Breeders' Association; Frank W. Harding, Shorthorn Breeders' Association; R. J. Kinzer, Hereford Breeders' Association.

ican Hereford Cattle Breeders' Association; and W. H. Tomhave of the American Aberdeen-Angus Breeders' Association.

Packers Gave It a Test.

It was agreed that the packers would cooperate during the year of experimentation in order to determine the feasibility of a grading and stamping service.

The National Live Stock and Meat Board was looked upon as the logical organization to be entrusted with the development of this project to a workable basis. The meeting decided that the development should be accomplished principally by the dissemination of information to the wholesale and retail meat trade to acquaint everyone with all phases of this new service, and that interest in the program should be stimulated by other methods deemed advisable for and consistent with its promotion.

The National Live Stock and Meat Board was requested to assume the task of development as suggested by the producer-packer meeting. The board met in special session on February 15, 1927, to consider the matter. Mr. Thorne addressed the meeting and stated the desires of his association and the packers. The board directors agreed to take over the work and laid definite plans for carrying it on.

Two weeks later the board created a new department in its organization known as the Department Better Beef Association. A. T. Edinger obtained a year's leave of absence from the U. S. Department of Agriculture to take up the work of this department.

A committee of the board on grading and stamping beef was created. This committee was composed of the follow-

ing members: Charles D. Carey, chairman, F. Edson White, Everett C. Brown, John T. Russell, and W. H. Tomhave.

General Plan of Development.

Immediately following the formation of this department, the secretary of the board called together representatives of the Better Beef Association, the government, the packers, and the board for a conference on March 17, 1927. It was at this conference that definite plans were formulated for the development of the service.

The general plan as outlined and approved at that time was as follows: The government was to grade and stamp prime and choice steer and heifer carcasses and cuts free of charge at the place of slaughter. This service was to be rendered only after a request had been received by a packer from a customer specifying that his purchases of such quality or grade of beef should bear the government grade stamp.

The government agreed to station official graders at ten cities which were agreed upon by those attending the conference. These were: Chicago, Kansas City, Omaha, St. Joseph, Sioux City, Topeka, Boston, New York, Philadelphia, and Washington, D. C. The government also agreed to bear all expenses accruing from the actual grading service.

Packers Gave It a Fair Trial.

The packers agreed to cooperate to such an extent as to give this service a fair trial and to assist in correcting any of the weak points that existed or might develop during the year.

The packers also agreed that they would quote this graded commodity on their price lists as "Government Prime" and "Government Choice." The packers were to select those carcasses which, in their opinion, were eligible

to a grade stamp, and final judgment was to be passed by the official government grader before the roller stamp as decided upon was applied.

During the year conferences were



W. C. DAVIS

GOVERNMENT COMMITTEE.

L. S. Tenny, chief U. S. Bureau of Agricultural Economics; C. V. Whalin, in charge Livestock, Meats and Wool Division; W. C. Davis, chief marketing specialist.

called by the Better Beef Association in which the packers, the government, the association, and the board took part. These conferences were for the purpose of ironing out some of the difficulties that had arisen from time to time and to draw up future plans for conducting this service.

Enlisting the Retailers.

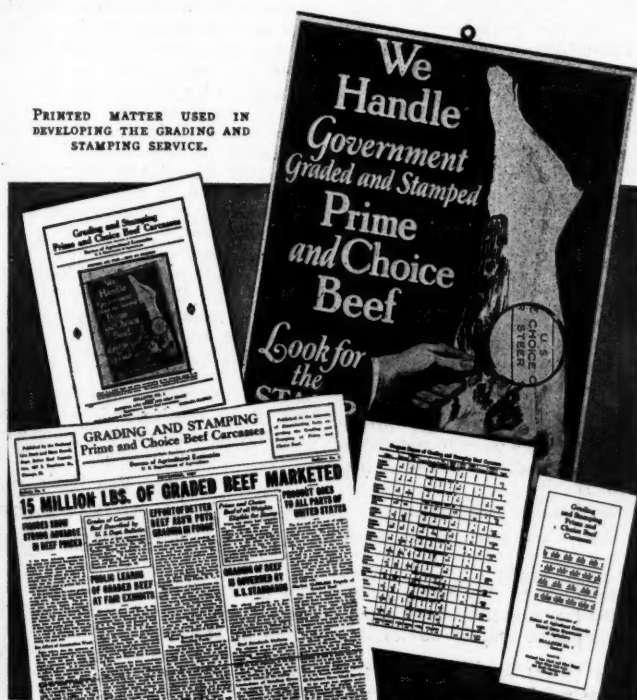
In following the instructions of the cooperating agencies, the board outlined a publicity campaign which was submitted for the approval of all concerned.

As the first step toward sending information regarding the service to the retailers over the country who were handling prime and choice beef, the packers submitted a list of cities where they were selling this quality of beef. In addition various government employees were asked to furnish the names of retailers whom they knew handled high grade beef. Likewise secretaries of local retail meat dealer associations were asked to supply the names of the markets in their cities that were handling the product.

The Effect of Publicity.

Four bulletins were published, the first being a pamphlet containing com-

PRINTED MATTER USED IN
DEVELOPING THE GRADING AND
STAMPING SERVICE.



plete information on this service, including 50 questions and answers pertaining to all phases of it. The first three bulletins were issued in editions of 25,000 each and were distributed to retailers, packers, railroads, hotels, colleges, government offices, breed associations, trade papers and magazines.

Six months after publishing the first information the fourth bulletin was issued and mailed to approximately 75,000 retailers.

In the meantime articles discussing many phases of the service were carried in THE NATIONAL PROVISIONER, livestock and agricultural papers and other trade magazines. The government also issued releases on the subject of grading beef and these also were given wide publicity.

Posters, Meetings and Radio.

With the inauguration of the actual grading, the board published a large four-color poster suitable for display in markets handling the graded and stamped product. This poster was distributed to meat retailers through packer and government representatives.

Addresses were given at many meetings of meat retailers and livestock producer associations. Some of these talks were delivered by men connected directly with the grading service while others were given by interested persons who wished to aid the development of the project.

Radio talks were given frequently from a number of stations. These presented in some detail the object of standardization of grades and the purpose of stamping beef carcasses with the grade stamp. This was one of the few activities which carried facts regarding the service direct to the consuming public.

Display advertising was not employed in furthering the project by either the board, the government, or the packers. Published articles served as a valuable advertising medium, however.

Advertising and Exhibits.

In a few instances individual retailers used advertising for acquainting their trade with the government graded beef. In many cases local advertising of this nature was conducted on a rather extensive scale. Some retailers printed post cards or hand bills for distribution.

Exhibits were used to bring the subject of graded and stamped beef to the attention of the public.

How the Packers Helped.

At the outset only the four large packers signified their intention of making use of the government grading service. During the year thirty-three packers operating forty-nine plants in ten selected cities had some of their beef graded and stamped by the government officials. Many other packers not located in these cities filed requests with the government that they be supplied with official graders.

The smaller packers as well as the larger ones made use of the service. The graded beef from the small packers went largely to the local trade, while the large packers, in most cases, placed their graded beef at points far distant from the place of slaughter and grading.

It is not possible at this time to state the actual number of retailers who have

handled or are now handling government graded beef. Available information shows that approximately five hundred retailers located in about two hundred cities have signified their desire to feature the government stamp. Many others also are supplying graded beef to their trade.

Some Retailers Objected.

Some retailers have offered reasons for not handling graded beef, while others have told of their success in selling it. Those who have become constant users speak most favorably of the service and look forward to its continuance.

The retailers handling government graded beef are not all located in the metropolitan areas. Many operate shops in smaller communities. Because of the increased demand for high quality beef as created by some of the retailers, there has been a greater demand on the livestock market for cattle which will produce carcasses eligible to one of the grade stamps, according to statements by several of the packers. This condition undoubtedly has affected the market value.

Practically all leading hotels which operate dining rooms were advised of the grading and stamping service and a few have adopted the practice of ordering graded beef.

Of the fifty-six railroads that were informed of the service, ten replied very favorably stating that they intended to have their orders filled with graded beef. Up to the present time there are authentic records which show that four roads have become actual users of the product.

Doubts About Grading.

On many occasions during the year the department better beef association has been called upon to pass judgment upon carcasses that have been graded and stamped. There was some doubt in the minds of those making such requests as to whether the meat had been properly graded.

These differences were quickly cleared up to the satisfaction of all concerned, and the government in every case made a thorough check of the grading as performed in the various cities.

A representative of the department better beef association made many visits to packing plants in order to determine why the service was progressing better at some than at others. All of the plants utilizing this service were visited in view of discussing with the officials the many problems arising from time to time.

These visits accomplished their purpose of removing a number of obstacles to the growth of the service. Questions which had not been anticipated when the service was inaugurated were ironed out. Many rumors that had direct bearing on the service were investigated and these investigations accomplished the desired results.

Some Grading Statistics.

During the latter part of January, 1928, the service was expanded to include the good grade of beef. This added materially to its success for about twenty-five to thirty per cent of the total grading thereafter was of this grade.

A total of 59,474 carcasses and 16,698 cuts were graded and stamped un-

der government supervision from May 2, 1927, to June 9, 1928. This included steer and heifer beef of prime, choice, and good grades.

Approximately three months after the first appearance of government branded beef on the market, some of the packers offered beef to the trade bearing their individual brand names. Beef bearing the individual packer brands corresponds to the government grades of prime, choice, and good.

How Packers Mark the Beef.

The brands used by the packers are somewhat similar in type to those used by the government except that the packer brands when applied perforate the fat and the ink is deposited therein instead of on the surface as in the case of the government brands.

The packers stamp the carcasses at the place of slaughter. In some instances they are stamped and shipped on consignment to branch houses, while in others they are stamped only upon the request of the retailer. Before the brands are applied the carcasses are carefully graded. In practically all cases they are quartered or ribbed down to make sure that the beef is of the quality demanded by a particular brand.

The fact that the packers' weekly gradings with their own brands have shown a constant increase indicates that this method for merchandising beef is proving satisfactory. Not only is the system meeting with favor among retailers, but the packers themselves have made statements approving the idea of selling beef bearing a brand name. Figures on the packer grading for the period August 8, 1927, to June 9, 1928, show a total of 66,904½ carcasses graded and stamped.

Get Wide Distribution.

Distribution of beef bearing the packer brands has been quite wide. Many stamped carcasses are being delivered to retailers not only in the metropolitan areas but in the smaller cities where meat is supplied by means of the car route system.

Adoption by the packers of the practice of marking beef with their own grade brands is in line with the recommendation of the National Live Stock and Meat Board and Better Beef Association, and is assisting in expanding the idea of grading and stamping beef carcasses.

It has been reported that many retailers are handling a higher quality of beef since this meat is marked with the brand stamps. If the branding has this effect undoubtedly it will be the means through which the sponsors of grading and stamping beef will accomplish their aim, that is, the sale of beef on its merits and the increase of consumption and production of a higher quality product.

Put on a Fee Basis.

Beginning July 1, 1928, government grading of beef was put on a fee basis, as outlined in THE NATIONAL PROVISIONER of June 16, 1928, page 23. Failure of Congress to provide further funds for the work of beef grading resulted in the establishment of the fee basis. This fee is \$2.00 per hour, which amounts to approximately 5c per carcass.

Operating Meat Packing Plant at a Profit

Packers' Convention Program Theme To Be Discussed at Atlantic City and New York is a Vital Subject

Program plans for the packers' convention are beginning to take shape.

The theme of the meeting is to be "Operating at a Profit."

With the twenty-third annual convention of the Institute of American Meat Packers still nearly two months away, the programs for both the convention and the sectional meetings which will be held prior to the convention are rapidly nearing completion.

The sectional meetings will be held in Atlantic City on Friday and Saturday, October 19 and 20, and the convention itself will be held in Atlantic City on Monday and Tuesday, October 22 and 23.

Then the convention will go to New York where on Wednesday, October 24, the Conference of Major Industries will be held at Columbia University under the auspices of the University and the Institute, with the cooperation of the Chamber of Commerce of the State of New York and the Merchants' Association of New York.

The general subject of the convention will be "Operating at a Profit."

Outline of the Program.

The session of the convention held on Monday morning, October 22, will be devoted to the President's annual address, the appointment of convention committees, the report and recommendations of the Executive Vice-President, the report of the Treasurer, the award of prizes for ideas, and the presentation of gold and silver buttons.

On Monday afternoon topics relating to production, manufacture and organization will be discussed. The speakers will be outstanding men from within the industry and outside.

On Tuesday morning, October 23, according to present plans, there will be a discussion of activities relating to the Institute Plan Commission. The topic of discussion will be "Keeping the Business Abreast of the Times."

On Tuesday afternoon the topic of discussion will be "Detecting and Eliminating Wastes." The detection and elimination of wastes will be discussed in the following fields: raw materials and supplies; plant operations; accounting and finance, and distribution.

On Wednesday the Conference of

Major Industries will be held at Columbia University in New York City. At this conference outstanding men from eight leading industries will discuss the current situation of the industries which they represent.

On Wednesday evening the Institute and its membership will participate in giving a dinner to pioneers of American industry, among whom will be George Eastman, Thomas A. Edison, Harvey S. Firestone, Charles M. Schwab, Orville Wright and Julius Rosenwald.

INDUSTRIAL LEADERS ENLIST.

Twenty-five industrial leaders have consented to serve on the co-operating committees which will direct the National Conference of Major Industries, to be held at Columbia University on October 24, under the auspices of the University and the Institute of American Meat Packers, with the co-operation of the Chamber of Commerce of the State of New York and the Merchants' Association of New York.

Dr. Nicholas Murray Butler, president of the University, announced that speakers will include Franklin D. Roosevelt, president of the American Construction Council; Frank B. Noyes, president of the Associated Press and publisher of the Washington Evening Star; Alvan Macauley, president of the

National Automobile Chamber of Commerce; and Charles E. Mitchell, president of the National City Bank of New York City.

At the dinner in honor of pioneers of American industry which will conclude the conference honor guests will be George Eastman, Thomas A. Edison, Harvey S. Firestone, Charles M. Schwab, Orville Wright and Julius Rosenwald.

Captains of Industry Cooperate.

The members of the co-operating committees are:

Automobiles—Walter P. Chrysler, chairman of the board and president Chrysler Motor Corporation, New York; Alfred P. Sloan, Jr., president General Motors Corporation, New York; Alfred E. Reeves, general manager National Automobile Chamber of Commerce, New York.

Aviation—W. W. Atterbury, president Pennsylvania Railroad Company, Philadelphia; C. M. Keys, president Trans-Continental Air Transport, Inc., New York; Harold M. Bixby, chairman of the board, St. Louis Chamber of Commerce.

Banking—W. R. Dawes, vice-president Central Trust Company, Chicago; John McHugh, chairman of the board, Discount Corporation of New York, New York; Eugene M. Stevens, president Illinois Merchants Trust Company, Chicago; Melvin A. Traylor, president First National Bank of Chicago, Chicago; Arthur Reynolds, president Continental and Commercial National Bank, Chicago.

Building and Construction—Louis J. Horowitz, president Thompson-Starrett Company, New York; Charles A. Stone, chairman of the board, Stone, & Webster, Inc., New York; S. W. Straus, president S. W. Straus & Co., New York.

Printing and Publishing—Roy W. Howard, chairman of the Scripps-Howard Newspapers, New York; Ogden Reid, editor of the New York Herald-Tribune; Adolph S. Ochs, publisher of the New York Times; Ralph Pulitzer, president the New York World; A. C. Pearson, president, United Publishers' Corporation, New York, and Merle Thorpe, editor "The Nation's Business," Washington, D. C.

Railroads—Patrick E. Crowley, president New York Central Railroad, New York; J. M. Davis, president Delaware, Lackawanna & Western Railroad, New York; Elisha Lee, vice president Pennsylvania Railroad Company, Philadelphia; E. E. Loomis, president Lehigh Valley Railroad; and Daniel Willard, president Baltimore & Ohio Railroad, Baltimore.

Packers' Convention Calendar

Fri. and Sat., Oct. 19 and 20.
Sectional Meetings, Hotel Traymore, Atlantic City.

Mon. and Tues., Oct. 22 and 23.
General Convention Sessions and Trade Exhibits, Hotel Traymore, Atlantic City.

Wednesday, Oct. 24.
Conference of Major Industries at Columbia University, New York City, under the joint auspices of the University and the Institute of American Meat Packers, with the cooperation of the Chamber of Commerce of the State of New York and the Merchants' Association of New York.

Wednesday Night, Oct. 24.
Dinner to American Industrial Pioneers, at New York City, to which will be invited the entire faculty of Columbia University, the entire membership of the Chamber of Commerce of the State of New York and of the Merchants' Association of New York, in addition to the membership of the Institute.

Watch this place for further details.

Hog Meat That Will Sell Sample Load of Market Hogs Will Be Seen at Swine Show

Packers have been talking for some time about the kind of hog in greatest demand in the industry.

That hog is the hog that will produce the cuts the retailer can sell most of.

An exhibit of such hogs will be made by the Institute of American Meat Packers at the National Swine Show, to be held at Peoria, Ill., September 10-15.

The kind of hog generally exhibited at fairs, livestock shows, and similar public gatherings is something of a monstrosity from a trade standpoint.

The industry has little use for hogs weighing 400 or 500 lbs. and even more. Yet these are the weights at which barrows are shown, and for which prizes are given.

From time to time THE NATIONAL PROVISIONER has voiced the feeling of the industry, as represented by the Institute, that a hog be produced to yield cuts the consumer wants, instead of the hog that suits the farmer's fancy or his feed supply.

Now that the public is offered so many tempting foods, it can hardly be expected to buy pork

fatter than it likes. If the farmer's hog business is to grow and become more profitable, consumer tastes must be catered to more than they have been in the past.

It is with these things in mind that the Institute of American Meat Packers has arranged for the Peoria exhibit of ideal packer hog type. Commenting on the exhibit, the Institute says:

Hog Type to Suit Consumer.

For the past few years much discussion has taken place in regard to the type of hogs which should be produced to meet the changing taste of the consumer.

Increased European pork production, resulting in a decreased demand for American pork products, is one of the factors that has made it necessary for American meat processors to study more closely our domestic market. A close analysis of this domestic market has convinced the processors that our pork producers should work towards producing hogs that carry more lean meat and less fat.

This does not mean that packers want thin flabby hogs lacking finishing quality, nor does it mean that packers are stating that any one weight or type of hogs will at all times top the market. They do believe, however, that it is possible and advisable to produce a hog of an intermediate type that over a term of years, will most often be in greatest demand on the market.

Packers have no particular breed of hogs in mind. They are interested only in the hog that will produce most eco-

nomically the leaner cuts demanded by the consumer. This is the so-called intermediate type—thickly-muscled, firmly-finished hog, weighing between 190 and 240 pounds alive, with smooth back and belly, a small proportion of shoulder and head, and capable of producing the 28 to 30-inch loins demanded by the retail meat trade.

Heavy Hogs and Packing Sows.

It should not be construed that this kind of hog is going to be the only one in demand, even though the trend is toward leaner cuts.

There will be a continuance of the demand for heavy butcher hogs, weighing from 240 to 280 pounds, or even heavier. At times when the corn crop is short these heavier hogs will probably bring a higher price than the lighter ones. However, it is believed that occasions of this sort will be less frequent in the future, and that the periods of time in which heavyweight hogs are at a premium will be shorter and shorter.

The demand for weight and finish in packing sows will also continue, but the proportion of lighter weight butcher hogs suitable for the family and general fresh pork trade will undoubtedly increase in proportion year by year.

In order to illustrate clearly the type of hog under discussion the Institute of American Meat Packers has agreed to co-operate with the National Swine Growers Association in exhibiting at Peoria, Ill., during the week of the National Swine Show, September 10-15, a carload of market hogs which will correspond as closely as possible to the type desired.

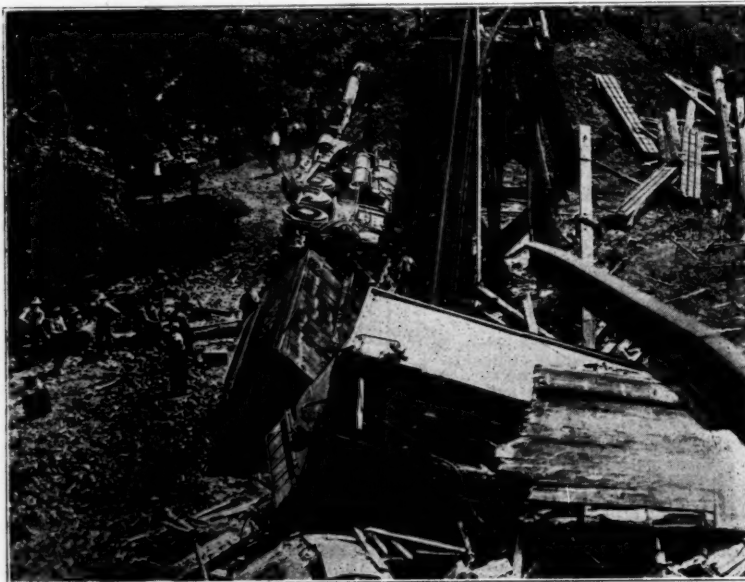
Show Sample Load of Hogs.

These hogs will be selected for their value, based on packing house standards, and represent, insofar as any record is available, the first carload of hogs exhibited for the specific purpose of establishing a definite working basis between the hog producers and the packers.

Constructive breeders, farmers, representatives of agricultural colleges, and all other individuals interested are invited to give special attention to this exhibit, and to discuss with the men in charge the market trends for the pork products and the best methods by which to meet them.

During the meeting of the Hog Cycle Conference the question of trends in type will be further considered, and the participation of all those interested in securing more profitable market hogs is cordially invited.

How much hair does the average hog carcass yield? Ask "The Packer's Encyclopedia," the "blue book" of the meat packing industry.



AN EXAMPLE OF "FARM RELIEF" THAT WAS NOT INTENDED.

When a freight engine and five cars toppled from a trestle weakened by the rains 15 miles from Omaha recently, boxed meats and other products were strewn all over the landscape. Farmers were allowed to help themselves and several thousands of dollars worth of packinghouse products disappeared in this "donation party." Four trainmen lost their lives in the wreck.

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Prosperity and Meat Sales

Unusual prosperity with good buying power, in spite of a few weak spots, was the record made by business and industry during the first six months of 1928. With only occasional minor recessions, business and industry as a whole remained at a high level for a long period of time.

"This period has been one of almost unbroken increase in production and consumption without exhibiting any of the characteristics of a business boom," Dr. Julius Klein, chief of the U. S. Bureau of Foreign and Domestic Commerce, points out. "There have been unprecedented amounts of savings and investments of new capital in recent years. This investment, together with improvements in methods, have greatly increased efficiency of industry and the output per worker."

Activity and progress shown in the first half of 1928 were merely a continuance of that which has now prevailed for a sufficient number of years "to mark a general stability unparalleled in the economic history of the United States or any other important industrial country."

The only great industries which are lagging behind the national pace are textiles in the manufacturing group, agriculture and coal.

While there has been a general downward tendency in factory employment, this does not indicate a lack of demand for factory products, but reflects the increasing efficiency per worker. Calculations of the Department of Commerce show that in manufacturing the output per worker averaged about 43 per cent higher in 1927 than it did in 1919.

The question may immediately arise as to whether this increased efficiency may not throw a large number of people out of employment, and consequently bring about conditions which will reduce the average buying power of the public.

The large proportion of employees who have left factory occupations have gone into distribution, various forms of personal service and into certain branches of transportation. Increase in the automobile business, in transport by bus and truck, and in hotel and

apartment living have absorbed many workers formerly engaged in other employment.

All of this means good buying power, which in turn points to prosperity for the meat industry.

Present prospects indicate that meats will command a higher price during the coming winter than prevailed a year and two years ago. For the good of the industry, however, these prices should not reach too high a mark, as the consumer is quicker to question the price of necessities than of semi-necessities and luxuries.

Cattle and Beef Outlook

A record movement of cattle direct from the range to Corn Belt feedlots is predicted by the U. S. Department of Agriculture. This will mean that a smaller percentage than usual will come to the principal markets of the country.

The beef supply is likely to be measured by market receipts, and the later supply of fed cattle by numbers moving from markets to feedlot. In estimating the supply of beef throughout the winter months, the fact that many cattle on feed failed to pass through central markets should not be lost sight of.

Neither should the fact that a considerable number of feeder cattle have been brought in from Canada be overlooked. For the first seven months of 1928, 53,339 head of live cattle were received in this country from Canadian points. This was 18,000 more than in the same period of 1927. Most of these cattle were feeders.

While these conditions somewhat improve the prospect for fed cattle during the winter months, they do not point to any surplus of beef. There is an evident shortage of all grades. This makes a particularly difficult situation for buyers of boneless beef for sausage making, especially in view of the shortage and high cost of pork trimmings.

The situation is relieved somewhat by the local marketing of boning cattle—both cows and bulls—but the trade can expect that all grades of cattle and beef will remain at relatively high levels for some months to come.

Practical Points for the Trade

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To Pack Barrelled Pork

A pork packer has some barrelled pork contracts, and wants to put these up according to standard trade specifications.

He asks what these are. He says:

Editor The National Provisioner:

We have recently been awarded some good-sized contracts for barrelled pork for late fall and winter delivery, and want to put this up according to standard specifications. Can you tell us exactly what these are?

If this packer makes his barrelled pork according to Board of Trade specifications he will probably have no difficulty in satisfying his customer. These specifications for each kind of barrelled pork are as follows:

Mess Pork.—Standard mess pork should be made from sides of well-fatted hogs, split through the center, cut into strips of reasonably uniform width, properly flanked and not backstrapped. Between October 1st and the last day of February, inclusive, 190 lbs., and between March 1st and September 30th, inclusive, 193 lbs of green meat, numbering not over 16 pieces, including the regular proportion of flank and shoulder cuts, placed four layers on edge without excessive crowding or bruising, shall be packed in each barrel, with not less than 40 lbs. of coarse salt, and barrel filled with brine of full strength; or 40 lbs. of coarse salt, and, in addition thereto, 15 pounds of salt, and barrel filled with cold water.

Back Pork.—Back pork should be made from the backs of well-fatted hogs, after bellies have been taken off, cut into pieces of about 6 in. in width, and in all other respects to be cut, selected and packed in the same manner as mess pork.

Extra Clear Pork.—Extra clear pork should be made from the sides of extra heavy, well-fatted hogs, the backbone and ribs to be taken out, and in all other respects to be cut, selected and packed in the same manner as mess pork.

Clear Pork.—Clear pork should be made from the sides of extra heavy, well-fatted hogs, the backbone and half the rib next the backbone to be taken out, and in all other respects to be cut, selected and packed in the same manner as mess pork.

Clear Back Pork.—Clear back pork should be made from the backs of heavy, well-fatted hogs, after bellies have been taken off, and backbone and ribs taken out, cut into pieces of about 6 in. in width, and in all other respects

to be packed in the same manner as mess pork.

Fat Back Pork.—Shall be made from well-fatted hogs, after the loin, blade bone and belly have been removed, cut into about 6 in. pieces of uniform thickness, packed on edge, and placed in 4 layers. The barrel to be filled with full strength pickle, and at least 30 lbs. of coarse salt, and shall weigh at time of shipment 204 lbs. net, or 206 lbs. out of pickle.

Ham Butt Pork.—Shall be made of pieces cut from the rump end of the side in squaring, after a short ham has been removed; somewhat of a triangular piece in shape. The barrel to be filled with full strength pickle, and at least 30 lbs. of coarse salt, and shall

weigh at time of shipment 204 lbs. net or 206 lbs. out of pickle.

Bean Pork.—Shall be made from the jowl, neatly trimmed on the face, and cut into square pieces. The barrel to be filled with full strength pickle, and at least 30 lbs. of coarse salt, and shall weigh at time of shipment 204 lbs. net, or 206 lbs. out of pickle.

Jowl Pork.—Shall be made from the jowl, trimmed on the face and edges, blood clots and loose pieces removed, and the side next to the shoulder squared. The barrel to be filled with full strength pickle, and at least 30 lbs. of coarse salt, and shall weigh at time of shipment 204 lbs. net, or 206 lbs. out of pickle.

Clear Plate Pork.—Shall be made from the fat end of the shoulder, free of bone, reasonably free of lean, and squared on the neck side. The barrel to be filled with full strength pickle, and at least 30 lbs. of coarse salt, and shall weigh at time of shipment 204 lbs. net, or 206 lbs. out of pickle.

Plate Pork.—Shall be made from the fat end of the shoulder, part of the blade bone left on, reasonably free of lean, and squared on the neck side. The barrel to be filled with full strength pickle, and at least 30 lbs. of coarse salt, and shall weigh at time of shipment 204 lbs. net, or 206 lbs. out of pickle.

Shoulder Butt Pork.—Shall be made from the butt end of the shoulder, after the picnic is cut off, the neck bone and part of the blade left in, neck squared, and the flaring fat at the butt end squared off. The barrel to be filled with full strength pickle, and at least 30 lbs. of coarse salt, and shall weigh at time of shipment 204 lbs. net, or 206 lbs. out of pickle.

Clear Shoulder Butt Pork.—Shall be made the same as shoulder butt pork, except that the neck bone shall be removed. The barrel to be filled with full strength pickle, and at least 30 lbs. of coarse salt, and shall weigh at time of shipment, 204 lbs. net, or 206 lbs. out of pickle.

Loin Pork.—Shall be made from loins, tenderloin out, cut into two, three or four pieces, and packed on edge without excessive crowding. The barrel to be filled with full strength pickle, and at least 30 lbs. of coarse salt, and shall weigh at time of shipment 204 lbs. net, or 206 lbs. out of pickle.

Curing S.P. Meats

More money is lost in poor curing than in almost any other line of meat manufacturing.

Too many curers operate on the "by guess and by gosh" plan—and then wonder what's the matter with their meats!

In the old days the best curing formulas were kept under lock and key, and there was supposed to be some mysterious power in them.

Today the best curers all know the best methods, and there are no secret formulas. The secret is in the intelligent use of standard formulas.

Standard formulas and full directions for curing sweet pickle meats have been published by THE NATIONAL PROVISIONER. Subscribers can obtain copies by sending in the following coupon, accompanied by 2-cent stamp:

The National Provisioner:
Old Colony Bldg., Chicago, Ill.

Please send me copy of formula and directions for "Curing S. P. Meats."

Name

Street

City

Do you ask questions on this page?

Overcured Sausage Meat

Overcured meat is the cause of much trouble in sausage manufacture. A sausage maker in the Central West complains of "gassy" meat after it is in cure 12 to 14 days. He says:

Editor The National Provisioner:

We would like to get some information on the following:

We buy heavy bulls, strictly fresh, from government-inspected houses. We salt them in with a quick curing salt and leave them in tierces from 12 to 14 days. Two tierces have come out gassy, while the other is O. K. What can be the trouble?

The fact that one tierce of this meat in cure 12 to 14 days with quick curing salt was not gassy was only chance. All the meat was much overcured.

The formula for the use of the quick curing salt is as follows: To each 100 lbs. of green meat, use

- 2 1/4 lbs. common salt
- 7 oz. sugar
- 5 to 6 ozs. of the quick curing salt.

If the meat is put through the fine plate it will be cured in 24 hours. If it is put through the coarse plate it will take 48 hours. If it is in large chunks it will take 4 to 5 days.

Even without a quick curing salt, and where only salt, sugar and saltpeter are used, 5 to 8 days would be maximum time for the meat to remain in cure.

Instructions for handling both hot and cold bull meat for sausage manufacture have appeared in THE NATIONAL PROVISIONER. Reprint can be secured by subscribers by sending a 2c stamp, with request, to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill.

Dry Rendered Cracklings

A Western packer raises some points regarding the handling of cracklings resulting from dry rendering.

He says:

Editor The National Provisioner:

To obtain the lowest fat content in cracklings from dry rendering, after the cracklings are dumped out of the dry melters, how long and at what temperature should they be held before going to the expeller press?

What percentage of fat should cracklings show after coming from expellers?

Does it pay to press lard tankage from 8,000 to 12,000 lbs. per week?

This inquirer's questions regarding the handling of cracklings can be answered only in a general way, in view of the absence of detailed information as to the raw materials from which the cracklings come, and certain other data.

However, it may be said that cracklings should drain for at least an hour and longer, if possible. They should be kept reasonably hot while draining.

A temperature of from 150 to 175 degs. F. is about right for the cracklings in the pan and in the press.

Hog cracklings should press at from

9 to 12 per cent, and beef product from 7 to 10 per cent. The percentage of grease remaining in the crackling varies from 6 per cent up. Only very efficient operation can reduce it to 6 per cent or below.

It is believed to be worth while to press lard tankage from a production of 8,000 to 12,000 lbs. per week. The grease is valuable, as well as the tankage itself.

Grading Beef Weasands

What is the length and width for No. 1 beef weasands?

A packer who wants to grade his weasands properly says:

Editor The National Provisioner:

Please tell us the length and width of the different grades of beef weasands, especially No. 1.

No. 1 beef weasands are graded 22 in. and up in length and should be 3 in. wide. Formerly some required that No. 1 weasands be 24 in. long, but 22 in. and up is now regarded as the standard measurement.

No. 2 should be 18 to 22 in. long and 3 in. wide. No. 3 are under 18 in. in length.

What is the emulsion method of preparing sausage meats to increase binding qualities? Ask the "Packer's Encyclopedia," the meat packer's guide.

Handling Casings

Do you know how to handle hog and sheep casings?

It means profit to you if you do and LOSS to you if you don't.

Complete directions for handling hog, sheep and beef casings, all the way from the killing floor to the storage room, have been prepared by THE NATIONAL PROVISIONER. They are invaluable to the packer who wants to handle his casings in the right way.

These may be had by subscribers, by sending in the attached coupon, together with a 2c stamp for each.

The National Provisioner:

Old Colony Bldg., Chicago, Ill.

Please send me directions for handling hog and sheep casings.

(Cross out one not wanted.)

Name

Street

City

Enclosed find 2 cent stamp.

Brands & Trade Marks

In this column from week to week will be published trade-mark applications of interest to readers of THE NATIONAL PROVISIONER which are pending in the United States Patent Office.

Those under the head of "Trade Mark Applications" have been published for opposition, and will be registered at an early date unless opposition is filed promptly by parties interested in preventing such registration.

Those under the head of "Trade Marks Granted" have been registered, and are now the property of the applicants.

TRADE MARK APPLICATIONS.

Swift Canadian Company, Limited, Toronto, Ontario, Canada. For bacon, TRADE MARK: Adanac. Claims use since December, 1915. Application serial No. 267,873.

Libby, McNeill and Libby, Chicago, Ill. For bouillon cubes, beef extract, fresh, prepared, pickled, dried and canned beef, veal, pork, mutton and poultry, beef stew, chop suey, chile con carne, tamales, meat spread, canned and bulk salmon and salmon paste, canned soups. TRADE MARK: A solid triangle. Claims use since 1897. Application serial No. 254,854.

Country Club

The Kroger Grocery and Baking Co., Cincinnati, O. For spiced boneless pig's feet and pickled sliced tongue. TRADE MARK: Country Club. Claims use since March 1, 1928. Application serial No. 266,033.

ANIMAL OILS AND THEIR USES.

"Animal Oils and Their Uses" is the title of a booklet issued by Armour and Company on these subjects. It is designed to furnish information on all types of animal oils and their uses, and the fields in which these oils are superior. The book is published "in the hope of spreading among American business men accurate knowledge of these highly useful products of the packing industry."

The various animal oils and their properties are discussed, including lard oils, tallow oils, greases, neatsfoot oil, and raytex oils. The use of these oils in the woolen industry, in machinery manufacture, as straight cutting oils and soluble cutting oils is described. The standards in manufacture of animal oils and the determination of oil specifications are also covered. The raytex oils are especially prepared soluble oils for use in the textile and rayon industries, especially for spinning purposes.

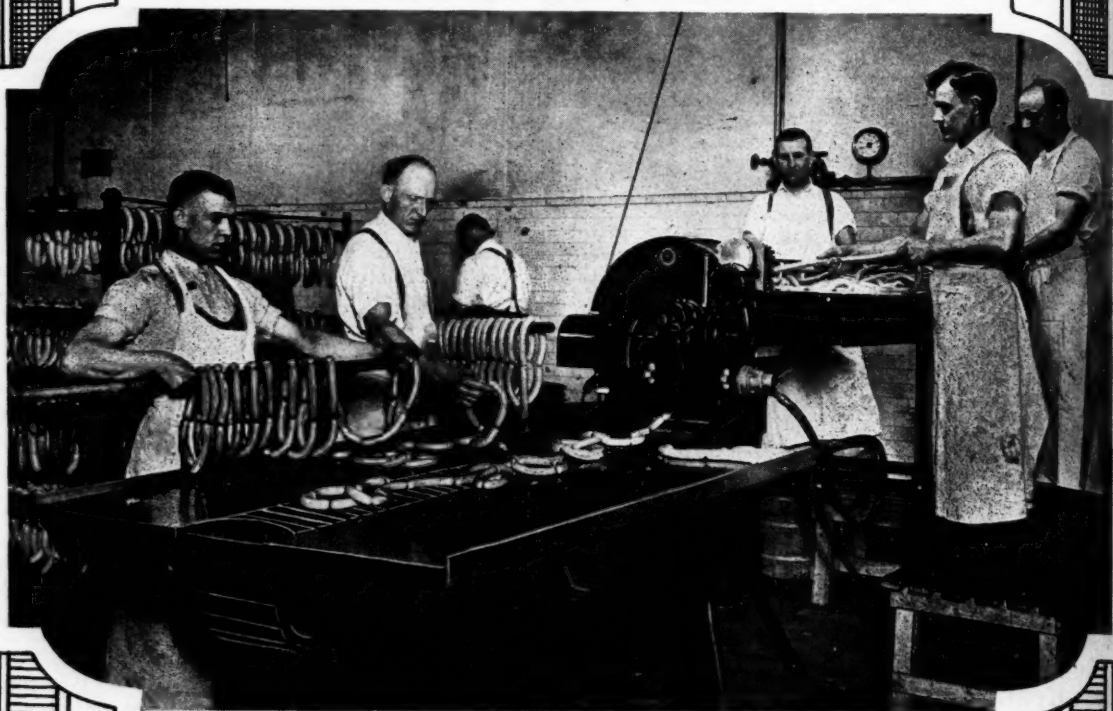
The book contains 53 pages, with provision for memoranda. It is of convenient size, well illustrated and generally readable. Copies can be secured from the Animal Oils Department, Armour and Company, Chicago.

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A Page for the Packer Salesman

Successful Selling

Paying Attention to Details Helps to Keep Customers

By Roy George.

Back in 1913 the phone rang in the Phoenix, Arizona, branch of a well known packing company, and a youngster by the name of Hi Tuckey answered it.

He was a serious youth, just one year out of high school, and had established himself in six months' time as a good dependable boy for the company's purposes, and a better stenographer than the average. They were anxious to keep him, and were breaking him in to the customs of the company, with all the care one would expend on a good colt.

Young Tuckey answered the phone, and after some talk back and forth he had to listen patiently to a long tirade from the other end. Then he said with unimpassioned conviction:

"Yes? Well, you go to hell!"

And he hung up and went back to his typewriter.

And He Wasn't Fired.

Mr. Mayfair was the manager at the time, a man of long experience with the company, and he was paying particular attention to the youthful Tuckey's education. So, when it came to the end of the day's business he made inquiry as to the cause of the very definite technical language he had heard the boy using over the phone.

"It was old So-and-So," he told his boss, naming a very good customer of the firm. "He wanted me to send him up half a case of bacon. He ought to know better than that!"

"Sure he knows. I've told him myself that when he wants a broken case he can send up to Wakelin's and get it."

And the telephone conversation was a closed incident. Not only that, but for the benefit of the believers in Horatio Alger stories let it be here recorded that the hero continued to absorb his lessons on the company's way of doing business. And he learned them so well that eventually he succeeded Mr. Mayfair as manager of the Phoenix branch, where he now presides with dignity, eclat, aplomb, and a good many signs that he is getting his share of the business of the district.

Things Are Different Now.

But when calling on Mr. Hiram Gentry Tuckey the other day, this writer had to wait until he got back to the office from a little hurry-up call that had come in at a moment when there



was no one else free to go, and that Mr. Tuckey had answered personally.

"One of our customers wanted a couple of cartons of bacon," he said, in explaining his absence, "and as there was no one else here to do it, I just ran it out to him in one of the salesmen's cars. We take care of the trade right down to the last item," he said, "and it's only one instance of the change in business methods that have come about in the past ten years."

Then he related the incident of the telephone call of the early days.

How Salesmen Help Dealers.

"The thing that brings us the bulk of our business," says Mr. Tuckey, "is the close relations we maintain with the retailers. The salesmen are trained to do far more than merely take orders and deliver the goods."

"A live salesman will make it a point very early in his contacts with a customer to get the run of his store, so that he will feel free to inspect the stock on hand when he makes one of

his frequent calls, advise with the store manager as to what he needs, stock him up properly with the staples he wants, and show him how to feature his specialties.

"The company furnishes us with plenty of attractive poster advertising, and I make it a point to get large quantities of advance sheets of magazine advertising in color. These are sent out and distributed widely and regularly, and it is not best to leave these for the dealer to post. He may forget it, or he may think that the old posters are still good enough.

"Our salesmen take note of the condition of the old advertising, and are always on the alert to replace a shop-worn poster with something later, emphasizing some other line of goods, and fresh and clean and attractive as colored plates and printer's ink and the talent of the company's artists can make them.

The Value of Displays.

"Then we give the retailer every assistance we can in making attractive displays of our goods. In making up window displays we use posters and cardboard imitations of our products, but we always place our goods attractively in the refrigerated show cases when making delivery. The ideas worked out by the experts at headquarters are always simple enough to be followed, in some details at least, in the little wayside grocery. And in these days, when the highways are full of people traveling everywhere, no amount of care in placing the company's products is wasted.

"It is a matter of pride with us that we can make the same display in some out-of-the-way place in Arizona that will be used as a window display in Chicago or New York.

Pay Attention to Detail.

"Business has changed," says Mr. Tuckey, "and we are paying far more attention to the details of distribution that was done in the old days.

"I don't think in carloads any more. I think in single strips of bacon, and the way they can be played up, whether in packages or over the coals of a camp fire, or served with the canteloupe at a club breakfast, or on an airplane diner. And I don't spend any time figuring on getting myself moved to the Chicago office.

"I spend all my time figuring out how to bring the last detail of our service to the customer right here."

A Word to the Salesman

Don't spoil your tonnage showing, Mr. Salesman, by wasting too much time on collections.

Line up your customers so your check will be waiting for you.

It is your job to educate your dealers. If you have done your part, most of them will do theirs.

Let the "other salesman" waste his time on dealers who are poor pay. Your time is too valuable.

Remember, your employer knows that *the most successful salesman is also the best collector.*

Do you want to help your retail customers improve their bookkeeping methods? Write THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill.

MEAT TRADE IN AUGUST.

The fresh pork trade was fairly satisfactory during the month just closed, according to a review of the meat and livestock situation issued by the Institute of American Meat Packers. The trade in smoked meats continued brisk, with little change in the price levels. The beef trade was unsatisfactory during the first part of the month but improved to some extent in the last two weeks.

The export trade was comparatively quiet. In the United Kingdom, there was a good demand during the first part of the month for hams from stocks previously landed, but during the last half the market weakened and the demand fell off gradually. Ham prices in the English market again are under parity with the domestic market. The demand for bacon from stocks previously landed was only fair.

The lard trade was quiet throughout the month, and continued under parity with the domestic market. On the continent, the demand for meats was light. At times there was a fair demand for lard, but the trade generally was slow.

In the domestic market the supply of fresh pork was light and wholesale prices advanced. The advances in fresh shoulders and butts were relatively greater than the increase in loins, with the result that fresh skinned shoulders now are selling at about the same levels as heavy loins.

The demand for smoked hams was good, with little change in prices. The bacon trade continued to improve, although wholesale prices are relatively low compared with the prevailing prices for hams. Prices of both bacon and smoked picnics advanced slightly.

The demand for boiled hams again was particularly good, owing to the warm weather, and prices remained about steady. The sausage trade was seasonably good.

There was little change in wholesale prices of dry salt meats. The demand was fairly good for this time of year. Most observers look for a more active trade with the opening up of the cotton picking season in the South.

The domestic lard trade improved somewhat.

The hog supply at the principal markets was comparatively light. The average price of hogs showed a relatively large increase for the month as a whole. There were some hogs of good quality marketed during the month, but the receipts included a relatively large percentage of sows and unfinished hogs.

Hogs continued to cut out at a loss; that is, the cost of raw materials plus expenses was greater than the current market value of the products. The loss was greatest at the close of the month. Cattle receipts at the principal markets for the month were somewhat larger than in the previous month, but were considerably less than in the same period a year ago.

During the first two weeks total receipts were rather light, although the proportion of well-finished cattle was relatively large for this season of the year. Prices of choice and prime cattle showed some increase for the month as a whole, but the market for the remaining grades was weaker at the end of the

month than in the second week, owing to increasing supplies.

The dressed beef market was slow during the first half of the month but was more satisfactory during the last two weeks. Rounds and chucks continue to sell at relatively high levels compared with the prices at which loins and ribs are moving.

The trading in hides was not very active, the market remaining about steady.

Receipts of sheep and lambs were larger than during July but not as large as is usual at this time of year, owing to slow movement of stock from the range. The demand for lambs was slack in the early part of the month, but showed some improvement later.

The dressed sheep and lamb market was irregularly lower, with some improvement in demand in the latter part of the month.

BEEF SUPPLIES AND PRICES.

Cattle supplies in the first six months of 1929 are expected to be about equal to those of the same period of 1928, according to the midsummer outlook report of the Bureau of Agricultural Economics of the U. S. Department of Agriculture.

Cattle prices, with some seasonal fluctuations, will probably be about at present levels rather than continuing the upward trend which has been evident in the market since 1921.

Consumer demand for beef has shown an annual increase of 2 to 2½ per cent ever since 1921, and no reduction in this demand is looked for during the balance of 1928 and the early part of 1929.

Cattle slaughter has now reached a point where it about equals production, the report points out.

The full text of the outlook report is as follows:

Marketings this fall doubtless will be somewhat smaller than a year earlier, but the number coming to market during the first half of 1929 probably will about equal marketings during the first half of this year. The present active demand for beef and consequently for slaughter cattle is expected to continue. Demand for stocker and feeder cattle this fall is expected to exceed that of a year ago. No material change in the present general cattle price level is anticipated, although seasonal declines probably will occur both this fall and next spring.

With the exception of 1921, cattle slaughter has exceeded production every year from 1918 to 1927, inclusive. Inspected slaughter of cattle and calves during the first 7 months of 1928, however, was 8 per cent less than in 1927 and 12 per cent less than in 1926, and it now appears that slaughter has reached a point where it about equals production.

The number of cattle on feed in the Corn Belt on August 1 was estimated as 6 per cent less than a year ago, and marketings this fall from the 17 Western States are expected to show a corresponding decrease.

Consumer demand for beef has been increasing at an annual rate of 2 to 2½ per cent ever since 1921 and, in

the opinion of the Bureau, there will be no reduction in such demand during the remainder of 1928 and early 1929. The probable volume of industrial employment and wage earnings and consequently the purchasing power of consumers is likely to be greater than in the same period a year earlier. Supplies of pork probably will also be materially less. No serious foreign competition in our domestic beef and cattle markets during the next year is in prospect.

Although the cattle price outlook for the next 12 months appears favorable, this should be interpreted as maintenance of approximately present levels rather than a continuance of the up-
(Continued on page 42.)

MEAT AND FAT EXPORTS.

Exports of meats and fats during July, 1928, and for the seven months ended with July, with comparisons for the same periods last year, are given by the U. S. Department of Commerce as follows:

JULY.			
	1928.	1927.	
Total meats and meat products, lbs.	38,242,670	38,211,448	
Value	\$ 6,742,102	6,439,489	
Total animal oils and fats, lbs.	61,827,070	57,338,977	
Value	\$ 7,925,256	7,629,947	
Beef and veal, fresh, lbs.	2,930,872	141,965	
Value	\$ 42,032	28,629	
Beef, pickled, etc lbs.	1,104,785	1,098,000	
Value	\$ 134,361	117,187	
Pork, fresh, lbs.	508,149	65,008	
Value	\$ 73,083	65,008	
Wiltshire sides, lbs.	88,066	90,979	
Value	\$ 16,761	14,716	
Cumberland sides, lbs.	557,530	1,331,117	
Value	\$ 101,830	273,299	
Hams and shoulders, lbs.	13,558,623	13,137,291	
Value	\$ 2,676,596	2,674,007	
Bacon, lbs.	11,648,182	9,268,710	
Value	\$ 1,744,601	1,637,080	
Pickled pork, lbs.	2,684,776	2,868,410	
Value	\$ 372,556	406,294	
Oleo oil, lbs.	4,778,608	6,008,625	
Value	\$ 609,377	769,571	
Lard, lbs.	52,939,504	44,871,744	
Value	\$ 6,837,276	6,858,262	
Neutral lard, lbs.	1,812,848	1,497,244	
Value	\$ 243,741	208,209	
Lard compounds, animal fats, lbs.	322,773	638,390	
Value	\$ 44,785	73,390	
Margarine of animal or vegetable fats, lbs.	45,394	46,467	
Value	\$ 7,993	6,900	
Cottonseed oil, lbs.	896,756	3,878,741	
Value	\$ 100,007	216,300	
Lard compounds, vegetable fats, lbs.	470,593	504,115	
Value	\$ 66,351	69,155	
SEVEN MONTHS ENDED JULY.			
	1928.	1927.	
Total meats and meat products, lbs.	256,857,398	253,961,441	
Value	\$ 42,287,620	44,088,040	
Total animal oils and fats, lbs.	515,871,087	496,876,000	
Value	\$ 69,561,376	64,833,400	
Beef and veal, fresh, lbs.	1,229,331	1,078,446	
Value	\$ 264,561	210,189	
Beef, pickled, etc lbs.	5,679,066	9,534,137	
Value	\$ 708,049	1,040,607	
Pork, fresh, lbs.	7,290,698	4,254,115	
Value	\$ 1,110,016	681,000	
Wiltshire sides, lbs.	482,956	332,611	
Value	\$ 77,544	60,960	
Cumberland sides, lbs.	3,833,069	5,246,135	
Value	\$ 563,430	1,012,261	
Hams and shoulders, lbs.	83,162,918	78,904,623	
Value	\$ 14,577,439	14,740,000	
Bacon, lbs.	78,721,371	63,004,228	
Value	\$ 18,853,962	10,307,115	
Pickled pork, lbs.	2,459,099	2,469,000	
Value	\$ 376,619	382,500	
Oleo oil, lbs.	37,645,139	48,898,000	
Value	\$ 5,132,301	5,893,000	
Lard, lbs.	448,880,390	407,964,000	
Value	\$ 57,701,372	64,714,115	
Neutral lard, lbs.	16,857,294	12,040,214	
Value	\$ 2,250,259	1,810,000	
Lard compounds, animal fats, lbs.	2,712,361	6,254,200	
Value	\$ 361,002	704,794	
Margarine of animal or vegetable fats, lbs.	421,830	460,000	
Value	\$ 67,722	70,000	
Cottonseed oil, lbs.	85,732,979	44,527,000	
Value	\$ 5,170,246	3,700,700	
Lard compounds, vegetable fats, lbs.	3,205,776	3,424,000	
Value	\$ 480,218	499,000	

Provision and Lard Markets

WEEKLY REVIEW

Market Steady—Hogs Firm—Movement Light—Exports Fair.

Developments in the market during the week have made for only slight change in the future deliveries. Prices are steady, with the market on lard just about the same as a year ago this date, while ribs are nearly 3c a lb. higher than last year and hogs are also nearly 3c higher than last year.

The position of the market continues extremely interesting, in the persistent lack of interest in the lard market and the persistent strength in hogs and meats.

The situation is influenced by absolutely different conditions. In the lard market the competition is of course largely with cottonseed oil, and the comparative price of cottonseed oil makes the position of lard a little difficult one.

While lard is about the same price as last year, oil is nearly 2c a lb. under last year, this discount being sufficient to be a distinct influence in the distribution of lard, and is reflected in the large stocks of lard, which are not going into distribution in the way they should.

Cattle and Hog Contrasts.

On the other hand, meats are influenced by the price of cattle and sheep to such an extent that there is a very active demand for fresh meats of all kinds. With prime steers from \$16.25 to nearly \$17.00 per 100 lbs. the price of hogs does not seem high, and the price of lambs is also a very attractive one.

In connection with the present position of livestock the statement about the supply of cattle likely to come to market in the five months from August to December is worthy of consideration. The statement put out by the U. S. Bureau of Agricultural Economics covering the seventeen Western states indicates that there is possibility of 6 per cent less cattle coming into the market from August to December this year than there was last year. This means all cattle moving, whether to market or feed lots. In connection with this is the statement that the number of cattle already contracted for shipment direct to the feeding sections in the Corn Belt is the largest that has ever taken place.

Unless the price of cattle declines very materially this fall, the feeding position will be a most attractive one, in view of the low price of feed grains, new crop and the price of other feedstuffs. With the ranges over the Western area better than last year in the great plains section, although below last year west of the Divide, the general situation is quite satisfactory.

Prospective Hog Movement.

The prospective movement of hogs following out the government estimate is for a distinct falling off in the movement from now on. From January to June there was an increase of about 4,700,000 in the number of hogs slaughtered under federal inspection this year, while recently the movement has been decreasing. It is rather interesting that, with the larger movement reflecting possibly the high price of feedstuffs during the period, the average live weight was 5 lbs. less than last year, and the average dressed weight 7½ lbs. less than last year.

The total production of meats of all kinds in the six months period compares as follows.

	3-yr. avg.	6 mos., 1927.	6 mos., 1928.
Beef	2,376,000,000 lbs.	2,353,000,000 lbs.	2,102,000,000 lbs.
Veal	251,000,000	248,000,000	225,000,000
Pork	3,981,000,000	4,150,000,000	4,806,000,000
Mutton	241,000,000	241,000,000	249,000,000
Total	6,849,000,000	6,992,000,000	7,382,000,000

The Export Situation.

The export statement for the month of July shows an increase in round numbers of 8,000,000 lbs. of lard over last year, an increase of 2,400,000 lbs. of bacon, with a smaller increase in hams and shoulders. For the seven months the exports of lard increased 41,000,000 lbs., with an increase in hams and shoulders of 5,000,000 lbs. and bacon of 15,000,000 lbs. These exports are not sufficiently changed from last year to be very much of a factor.

Further study of foreign statistics on the hog supply and on the cost of feedstuffs present an unusually interesting problem. There has been a very steady increase in the supply of hogs in most European countries since the war, while in the past six months or more there has been a very high level of feeding costs and reports have indicated a disposition to market hogs rather than feed them on account of the cost.

Latest reports persistently indicate a shortage in corn, in most corn producing sections of Europe, but a much better crop of barley and oats than last year. Reports are rather conflicting as yet as to the possibilities of the potato crop. There have been claims of damage to root crops as a whole, particularly in the sections of Central Europe which are quite large livestock raisers.

PORK—The market at New York continued rather quiet, but held steadily with mess quoted at \$33.50; family \$35.50, and fat backs, \$28@31. At Chicago the market was firm, with mess quoted at \$33.

LARD—A routine domestic trade was reported in the East, while export demand was said to be moderate. Prices ruled steady however, with the firmness in hogs. At New York prime Western was quoted at \$13.20@13.30; middle western, \$13.10@13.20; city, 12½@12¾c; refined Continent, 13¾c; South America, 14¾c; Brazil, kegs, 15¾c; compound, car lots, 11¾c; less than cars, 11¼c. At Chicago, regular lard in round lots was quoted at 5c over September, loose lard, 5c under September; and leaf lard, 20c under September.

BEEF—The market was quiet but firm, with mess New York quoted at \$24; packet, \$25; family, \$27@28; extra India mess, \$40@42; No. 1 canned corn beef, \$3.10; No. 2, 6 lbs., South America, \$16.75; pickled tongues, \$75@80 per bbl.

See page 42 for later markets.

PORK PRODUCTS EXPORTS.

Exports of pork products from the principal ports of the United States during the week ended August 25.

	Week ended Aug. 25, 1927.	Week ended Aug. 27, 1928.	Period Jan. 1, '28 to Aug. 25, 1928.	Period Jan. 25, Aug. 27, 1927.
	M lbs.	M lbs.	M lbs.	M lbs.
HAMS AND SHOULDERS, INCLUDING WILTSHIRES.				
Total	2,099	1,410	2,516	91,931
To Belgium	448
United Kingdom	1,918	1,317	2,417	77,599
Other Europe	1,319
Cuba	41	5	5,165
Other countries	121	52	94	7,432

BACON, INCLUDING CUMBERLAND.				
Total	1,684	1,257	1,860	89,337
To Germany	275	255	7,640
United Kingdom	1,066	1,107	1,695	37,548
Other Europe	169	65	495	27,574
Cuba	3	1	15	10,928
Other countries	141	84	27	5,347

LARD.				
Total	8,798	12,206	8,729	481,341
To Germany	2,773	4,112	2,172	113,153
Netherlands	652	772	913	24,235
United Kingdom	2,951	4,597	3,205	163,697
Other Europe	262	373	390	50,408
Cuba	1,293	1,275	1,336	50,856
Other countries	862	1,079	713	79,082

PICKLED PORK.				
Total	392	346	465	20,864
To United Kingdom	136	43	162	4,230
Other Europe	90	18	1,141
Canada	209	173	247	4,695
Other countries	47	35	38	10,298

TOTAL EXPORTS BY PORTS.				
Week ended Aug. 25, 1928.				
	Hams and shoulders, M lbs.	Bacon, M lbs.	Lard, M lbs.	Pork, M lbs.
Total	2,099	1,684	8,793	392
Boston	143	1	757	40
Detroit	1,384	680	1,159	165
Port Huron	456	263	1,379	180
Key West	1,123
New Orleans	19	12	924	7
New York	37	728	8,426
Philadelphia	25

DESTINATION OF EXPORTS.				
Exported to:				
	Hams and shoulders, M lbs.	Bacon, M lbs.	Lard, M lbs.	Pork, M lbs.
United Kingdom	1,918	1,006
Liverpool	835	984
London	362	23
Manchester	41	4
Glasgow	302
Other United Kingdom	378	85

Exported to:				
	Hams and shoulders, M lbs.	Bacon, M lbs.	Lard, M lbs.	Pork, M lbs.
Germany (total)	2,773
Hamburg	2,151
Other Germany	622

DANISH BACON EXPORTS.

Bacon exports from Denmark for the week ended August 25, 1928, were 5,036 metric tons, according to cable advices to the U. S. Department of Commerce, all of which went to England.

For the week ended August 18, there were 4,893 metric tons exported, all of which went to England.

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CANADIAN MEAT EXPORTS.

Exports of live cattle from Canada to the United States during July, 1928, were more than double those of the same month a year ago, and calf exports were approximately one-third larger. There was a sharp decline in the export of hogs and sheep. Comparative figures as reported by the Dominion Live Stock Branch are as follows:

	July, '28.	July, '27.
CATTLE.		
To Gt. Br., No.	101
To U. S. A., No.	11,884	5,207
Total No.	12,460	5,963
CALVES.		
To U. S. A., No.	11,620	9,286
Total No.	11,689	9,387
HOGS.		
To U. S. A., No.	698	6,820
Total No.	822	7,327
SHEEP.		
To U. S. A., No.	217	258
Total No.	306	571
BEEF.		
To Gt. Br., lbs.	500	24,700
To U. S. A., lbs.	3,883,400	3,803,600
Total No.	4,032,700	4,084,400
BACON.		
To Gt. Br., lbs.	4,724,000	5,357,500
To U. S. A., lbs.	189,700	191,100
Total No.	4,959,600	5,594,400
PORK.		
To Gt. Br., lbs.	178,800	1,075,100
To U. S. A., lbs.	444,400	263,900
Total No.	703,000	1,504,800
MUTTON.		
To Gt. Br., lbs.	2,000	35,000
To U. S. A., lbs.	21,500	50,200

For the first 7 months of 1928 the exports of live cattle to the United States totalled 53,339 head, compared with 35,208 in the same period of 1927. There was a slight increase in the ex-

port of beef in this period, but a sharp decline in the export of bacon and pork to the United States.

HOGS IN GREAT BRITAIN.

Hog numbers in England and Wales increased for 1928, while all other classes of livestock decreased when compared with 1927, according to preliminary official returns as of June 1, 1928. Hogs show an increase of 10 per cent over last year. The number reported this year is higher than any year recorded except 1924, when they reached 3,228,000. Sheep showed a decrease of 4 per cent compared with 1927, and were down 11 per cent as against the 5-year average 1910-1914. This is the first time a decrease in sheep has been registered since 1922. Cattle this year were down 4 per cent against 1927, but the current number is still above the pre-war level.

BOSTON MEAT SUPPLIES.

Receipts of western dressed meats and slaughters under federal and city inspection for the week ended Aug. 25, 1928, with comparisons, are officially reported as follows:

	Week ended Aug. 25.	Prev. week.	Cor. 1927.
Western dressed meats:			
Steers, carcasses	2,067	2,158	2,581
Cows, carcasses	1,561	1,417	2,226
Bulls, carcasses	34	30	140
Veals, carcasses	1,094	908	1,192
Lambs, carcasses	12,731	13,169	11,695
Mutton, carcasses	638	722	277
Pork, lbs.	238,061	290,441	254,551
Local slaughters:			
Cattle	1,453	1,480	1,278
Calves	1,445	1,446	1,206
Hogs	9,855	9,184	11,867
Sheep	4,821	4,385	4,900

EASTERN FERTILIZER MARKET.

(Special Report to The National Provisioner.)

New York, Aug. 29, 1928.

In a general way it is safe to say that most fertilizer and feeding materials are lower in price. South American dried blood sold at \$4.90 c.i.f. and domestic is now offered at \$4.75 f.o.b. New York and bids asked, with no recent sales. The offerings of tankage have been rather limited so the price change has been small. Chesapeake Bay fish scrap is off 25c per unit and buyers look for a further drop in price.

Nitrate of soda, bonemeal and nitrogenous are lower in price. Acid phosphate is one material that has been advanced 40 to 50c per ton at Baltimore. Cracklings are plentifully offered with sales made at anywhere from \$1.02½ to \$1.10 f.o.b. New York basis, according to quality.

MEAT IMPORTS AT NEW YORK.

Imports of meats and meat products received at the port of New York for the week ended August 25, 1928:

Point of origin.	Commodity.	Amount.
Canada—Quarters of beef	366	lbs.
Canada—Vealers	328	lbs.
Canada—Beef cuts	23,417	lbs.
Canada—Pork cuts	4,372	lbs.
Canada—Meat products	8,640	lbs.
France—Liverpaste	50	lbs.
Paraguay—Canned corned beef	55,080	lbs.
Germany—Dry sausage	606	lbs.
Holland—Smoked hams	1,087	lbs.
Australia—Beef quarters	100	lbs.
Italy—Bacon	12	lbs.
Italy—Sausage	26	lbs.

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Tallow and Grease Markets

WEEKLY REVIEW

TALLOW—A rather firm appearance prevailed in the tallow market at New York the past week. The volume of business was rather limited, but on the other hand there was no pressure of supplies and producers were firm in their ideas. It was claimed that some extra had sold at 8½c f.o.b. last week, and there were reports of small sales this week at that level, while some were inclined to hold for 8½c f.o.b.

Production, it is argued, continues limited, and consumption sufficiently large to take care of the output. The tone in competing quarters was very steady, and sentiment among the trade leans towards the belief that the immediate future will see a maintenance of the present levels and possibly some enhancement.

At New York special was quoted at 8½@8¾c, extra 8½@8¾c, and edible at 9½c. At Chicago, trading was rather quiet, due to firmness on the part of holders, with buyers inclined to take on further quantities around the recent trading levels. At Chicago edible was quoted at 9½@9¾c, fancy 8½@8¾c, prime packer 8½c, No. 1 at 8¾c, No. 2 at 7c.

At the London auction on Wednesday, August 29, some 678 casks were offered, and 205 sold at prices unchanged from the previous week, with mutton quoted 42s 6d to 44s and beef at 42 to 45s. At Liverpool Australian tallow was quiet and unchanged, with fine quoted at 43s 6d and good mixed at 40s 6d.

STEARINE—While the volume of trade at New York was quiet, some business passed and the tone was firmer, with oleo quoted at 11½c. At Chicago stearine was quiet and steady with oleo 11c.

OLEO OIL—The market was somewhat firmer in the East, with a fair demand reported. At New York extra was quoted at 13¼@13½c, medium 12@13c, and lower grades 10¼@11c, according to quality. At Chicago the market was quiet and steady with extra quoted at 13c.

See page 42 for later markets.

LARD OIL—Some improvement in demand was in evidence, but business was limited to small quantities. The undertone was steady. At New York edible was quoted at 15¼c, extra winter, 13c, extra 12½c, extra No. 1 at 12¼c, No. 1 at 11½c, and No. 2 at 11c.

NEATSFOOT OIL—Aside from a steady tone there was little feature, as trade was of a routine character. At New York pure was quoted at 15c, extra 12½c, No. 1 at 11½c, and cold test 19c.

GREASES—A rather quiet demand and a barely steady undertone featured

the market in the East the past week. Consumers appeared to be taking hold in a hand-to-mouth way, while some appeared inclined to move some stuff, but on the whole offerings were not pressed. Steadiness in tallow and other greases served to give a little support to this market, but sentiment on the whole appeared mixed.

At New York choice house was quoted at 7¼c, choice yellow 7¼@7½c, A white 7¼c, B white 7½@7¾c, and choice white at 9½c. At Chicago, trading was rather slow, but the market very steady with offerings held above buyers' ideas. There were fairly good inquiries for prime packer. At Chicago brown was quoted at 7c, yellow 7½@7¾c, B white 8c, A white 8½c, choice white 8½@8¾c.

By-Products Markets

Chicago, Aug. 30, 1928.

Blood.

Very little interest in the blood market, with a slight easing in price.

Unit Ammonia.

Ground and unground \$4.50@4.75

Digester Hog Tankage Materials.

Trading in digester tankage market practically at a standstill. Offerings light and little interest on the buying side.

Unit Ammonia.

Ground, 11½@12% ammonia..... \$4.50@4.75 & 10

Unground, 11½ to 12% ammonia.. 4.25@4.50 & 10

Ground, 6 to 8% ammonia..... 4.40 & 10

Unground, 6 to 8% ammonia..... 4.25@4.50

Liquid stick, 7 to 11% ammonia.. 3.75

Fertilizer Materials.

The market for fertilizer materials is quiet and easier.

Unit Ammonia.

High grd., ground, 10% am..... \$ @4.25 & 10

Lower grd., and ungr., 6-9% .. @4.00

am..... @4.00

Hoof meal @4.00

Bone tankage, low grd., per ton @25.00

Bone Meals.

Little change in the bone meal market which continues quiet.

Per Ton

Raw bone meal..... \$34.00@50.00

Steam, ground @32.00

Steam, unground 26.00@28.00

Cracklings.

Producers generally asking \$1.00@1.10 for cracklings. Buyers' ideas weak.

Per Ton

Hard pressed and exp. unground, per unit protein \$ @ 1.00

Soft prod. pork, ac. grease & quality 75.00@85.00

Soft prod. beef, ac. grease & quality 45.00@50.00

Gelatine and Glue Stocks.

Market for good hide trimmings active, also for sinews and pizzles.

Per Ton

Kip and calf stock..... \$ @48.00

Hide trimmings 32.00@35.00

Rejected manufacturing bones..... 52.50@55.00

Horn piths @43.00

Cattle jaws, skulls and knuckles... 41.00@43.00

Sinews, pizzles and hide trimmings.. 33.00@38.00

Pig skin scraps and trim., per lb.... @ 4.25

Horns, Bones and Hoofs.

Big packer cattle hoofs sold at \$47.50, Chicago. Hoofs in good demand.

Per Ton

Horns, according to grade..... \$50.00@100.00

Round shin bones 50.00@ 50.00

Flat shin bones 52.50@ 55.00

Cattle hoofs 45.00@47.50

Junk bones 27.00@ 28.00

(Note—Foregoing prices are for mixed carloads of unsorted materials, indicated above.)

Animal Hair.

Some demand for both crude and processed hog hair for immediate and September and October shipment.

Coll and field dried..... 2 @ 3c

Processed grey, per lb. 3 @ 5c

Cattle switches, each* 4½ @ 5½c

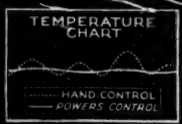
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COTTON OIL TRADING RULES.

Rules governing transactions between members of the Interstate Cotton Seed Crushers' Association, as revised and adopted at New Orleans, La., at the annual meeting, May 16-18, have just been issued in official form.

In addition to the 14 general rules, the volume includes the rules covering definitions of words, definitions of grade and quality, adjustments and permissible variation as to grade and quality, brokers, packages, performance of the contract, remedies for breach of contract, inspectors, sampling, weighing, chemists, methods of chemical analysis, claims, arbitration, and trading rules for imported oils.

The volume also includes a list of the members of the Interstate Cotton Seed Crushers' Association for 1928-1929, a chronological list of the officers from 1897 to date, the personnel of the board of directors and of the various committees, a list of the official weighers and inspectors appointed by the association for the year 1927-1928, the official or referee chemists of the association, the charter, and the by-laws. A total of 195 pages, divided into three parts, comprises the volume. One copy is furnished free to each member of the Interstate Association, and additional copies can be procured by purchase.

How is cottonseed oil bleached? Ask "The Packer's Encyclopedia," the "blue book" of the industry.

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MARGARINE



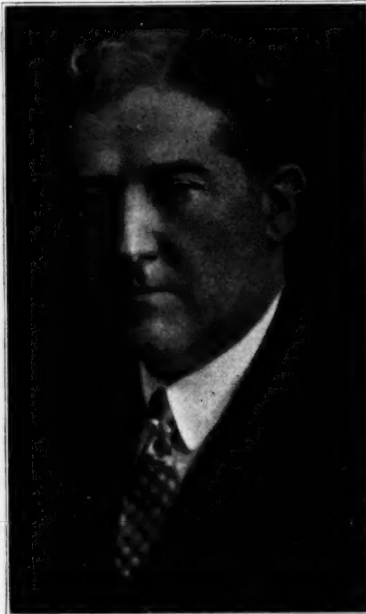
Many of the leading packers and wholesalers of the middle west, east, and south are selling Mistletoe. Let us refer you to some of them.

G. H. Hammond Company

COTTON OIL LEADER PASSES.

William Alfred Storts, secretary, treasurer and director of the New York Produce Exchange Clearing Association, died at his home at the Hotel Granada, in Brooklyn, N. Y., Monday morning, August 27.

Mr. Storts was vice-president of the Edward Flash Co., and not only was a prominent figure in the cotton oil trade on the New York Produce Exchange, but has been a leader in the cotton oil industry of the country. His many



THE LATE WILLIAM A. STORTS.

friends were materially depressed at the news of his death, and the cotton oil future market on the New York Produce Exchange adjourned on Wednesday until 12:30 p. m., to give the entire trade an opportunity to attend the funeral.

He was one of those who stood for constructive policies in the trade, and his stabilizing influence will be sadly

missed in the market and in trade activities generally.

William A. Storts was born fifty-five years ago in Louisville, Ky., the son of William W. and the late Mrs. Elizabeth R. Storts. More than twenty years ago he went to New York as representative of the Kentucky Refining Company, joining Mr. Flash in 1909. For several years he was chairman of the cotton oil committee of the Produce Exchange, and was often spokesman of the trade before legislative bodies.

He is survived by his wife, Mrs. Helen Geraldine Moroney Storts, and three children.

CHEMISTRY IN OILS AND FATS.

"Chemistry and the Edible Oil Industry," by David Wesson; "Chemistry and the Margarine Industry," by W. D. Richardson of Swift & Company; and "Chemistry and the Shortening," by M. B. Graff, are among the papers that will be read before the division of agricultural and food chemistry of the American Chemical Society at its seventy-sixth meeting, to be held at Swampscott, Mass., September 10-15.

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, week ended Aug. 23, 1928:

	Aug. 17	18	20	21	22	23
Chicago	46 1/4	46 1/4	46 3/4	46 3/4	46 3/4	46 3/4
New York	47 1/2	47 1/2	47 1/2	47	47 1/4	47 1/4
Boston	47 1/2	47 1/2	47 1/2	47	47 1/4	47 1/4
Phila.	48 1/2	48 1/2	48 1/2	48	48 1/4	48 1/4

Wholesale prices of carlots—fresh centralized butter—90 score at Chicago:

45 1/2	45 1/2	45 1/2	45 1/2	45 1/2	45 1/2
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Receipts of butter by cities (tubs).

	This week.	Last week.	Last year.	—Since Jan. 1— 1928.	1927.
Chicago	35,198	36,604	37,779	2,189,761	2,335,189
N. Y.	57,753	57,090	62,581	2,352,644	2,546,329
Boston	18,698	23,277	21,090	917,941	919,919
Phila.	21,209	16,473	17,303	778,839	779,911

132,853 133,444 138,723 6,238,885 6,670,915

Cold storage movement (lbs.):

	In Aug. 23.	Out Aug. 23.	On hand Aug. 24.	Same week-day last year.
Chicago	138,585	87,362	23,227,406	30,492,690
New York	151,136	106,487	15,829,857	23,437,938
Boston	22,400	26,337	11,115,888	14,011,822
Phila.	22,310	37,755	6,493,978	6,548,358

334,431 257,941 56,667,129 74,490,398

HAMMOND'S
Mistletoe
MARGARINE

Vegetable Oil Markets

WEEKLY REVIEW

Market Active—Undertone Steady—
Cash Trade Moderate—Crude Moving
Slowly—Lard About Steady—
Cotton Reports Mixed—Cotton Report
Awaited.

A fairly good trade featured the market in cottonseed oil futures on the New York Produce Exchange the past week. Operations were of a mixed character, and the market was inclined to move both ways, with outside developments.

A great deal of the trade was in the way of evening up in the September delivery before tenders or switching long September to the later months. Commission houses sold the nearbys and bought the futures, while refiners' brokers did the reverse, and speculative shorts in September covered.

The trade was rather surprised at the way the September liquidation was readily absorbed. The volume of selling in the spot month, however, was sufficient to widen the discount somewhat, September going to 50c under January, with some looking for a still further widening as a fairly good-sized open interest was believed to still exist.

Effect of Crop Prospects.

A stabilizing influence on the market was the more mixed crop advices from the South. A private estimate of 14,000,000 bales made its appearance, and there was talk of some private estimates to be issued under that figure. Weevil complaints were again current, but nevertheless in many quarters there was a tendency to look upon the general cotton weather as fairly satisfactory for the crop.

Owing to the mixed ideas that prevail the trade was anxiously awaiting the Government cotton report. In the meantime, it is generally felt that the weather in the South is a very important factor at the moment, and as a result the ring element in oil readily followed the movements in cotton.

General reports surrounding cotton

oil were of a routine character and were rather colorless during the week. The trade was upset by the unfortunate loss of William A. Storts and on Wednesday the market opened around noon in order to give the trade an opportunity to attend the funeral.

Cash demand was reported spasmodic on the whole, while on the other hand fresh hedging pressure was limited in volume, although there was some selling of the late months by refiners

against crude purchases. Deliveries on September contracts totaled 10,000 bbls., Aspegren putting out the oil, which was stopped in a scattered way by commission and trade houses.

The Crude Oil Situation.

In the Southeast and Valley very little crude appeared to be moving, although at times sales at 7½c in the Valley were reported. The Southeast market was nominally quoted at 7½ to 8c, while in Texas there were sales at 7½c, and reports of sales, October, November, December shipment at 8c. The crude situation is being watched more closely, as any increase in pressure to sell crude will undoubtedly result in increased pressure of hedging on the new crop futures.

In some refining quarters sentiment is bearish and talk of 9c futures heard. In speculative quarters and some professional quarters, there is a disposition to buy oil on the breaks, particularly following the September deliveries and the way in which the first tenders were taken care of. Some point out that the large carryover, together with a crop of 14,000,000 bales of cotton, will furnish sufficient supplies for the season's requirements and leave a goodly carryover at the end of this season.

On the other hand, there are those who are uncertain as to the cotton production, and who point to the fact that the market is approaching the quarter of the year of heaviest consumption when distribution during September, October and November ordinarily reaches large proportions, provided the oil is available. The carryover of nearly 900,000 bbls. permits of heavy distribution during those months, or before the period when new crop oil begins to move in volume.

Look at Prices Both Ways.

From a price standpoint, there is little argument in the present level. Futures at the moment are not low, yet not at all high, but what the trade looks upon as reasonable. A majority nevertheless appear to be in a bearish frame of mind, but there are those who analyze the market at the moment in the way of good consumptive demand

SOUTHERN MARKETS

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., August 30, 1928.—The advance in seed prices in Texas this week has caused firmer prices for cotton oil, especially as many Texas crop observers now figure that the state will make nearer 4,500,000 bales than the 5,500,000 bales counted on by many during early August. The present large spread between cotton oil and pure lard has brought about large inquiry for the former.

With demand seemingly larger than supply at recent low prices, traders feel this demand for refined oil will increase during the next 30 days, as crude will not move in any volume until late September. If lard prices remain firm, oil is not likely to decline much for nearby, whereas, should the next government report on cotton show smaller indicated yield than last report, oil might easily advance one-half to one cent per pound. As generally expected, September consumption of oil should be very large. Quality of new crop crude is very good so far with first shipments from Georgia, Louisiana and Mississippi expected next week.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., Aug. 30, 1928.—Prime cotton seed delivered Dallas, \$33.00; prime crude oil, 7½@8c; forty-three per cent cake and meal, f.o.b. Dallas, \$37.00 for September; hulls, \$6.00 for September; mill run lint, 4@5c. Weather warm; very little trading.

ASPEGREN & CO., Inc.

PRODUCE EXCHANGE BLDG.

NEW YORK CITY

BROKERS

REFINED

COTTON SEED OIL

CRUDE

ORDERS SOLICITED

TO BUY OR SELL PRIME SUMMER YELLOW COTTON SEED OIL ON
THE NEW YORK PRODUCE EXCHANGE FOR SPOT OR FUTURE DELIVERY

The New Orleans Refined Cotton Seed Oil Market

offers every modern facility to the trade, carrying a large volume of business, with prompt and satisfactory executions.

Effective August 1, 1928, the charge for receiving, storing, sampling, weighing, fire insurance and certifying refined cotton seed oil for each contract of 30,000 pounds up to and including TEN contracts, will be \$18.00. For each additional contract, \$16.00.

Storage on each contract of 30,000 pounds shall be \$18.00 for the first month or fraction, commencing the day after date of warehouse receipt; thereafter, 50 cents per day.

There are five bonded and licensed storage yards.

The New Orleans contract is the only future contract in the world protected by an indemnity bond guaranteeing weight, grade and quality at time of delivery.

New Orleans Cotton Exchange
Trade Extension Committee

The Procter & Gamble Co.

Refiners of all Grades of

COTTONSEED OIL

PURITAN, Winter Pressed Salad Oil
BOREAS, Prime Winter Yellow
VENUS, Prime Summer White
STERLING, Prime Summer Yellow
WHITE CLOVER Cooking Oil
MARIGOLD Cooking Oil
JERSEY Butter Oil
MOONSTAR Coconut Oil
P & G SPECIAL (hardened) Coconut Oil

General Offices:

CINCINNATI · OHIO

Cable Address: "Procter"

The Edward Flash Co.

29 Broadway
NEW YORK CITY

Brokers Exclusively
ALL VEGETABLE OILS
In Barrels or Tanks
COTTON OIL FUTURES
On the New York Produce Exchange

ahead, and who cannot get away from the fact that the large visible supply is owned by the leading refiners, who, it is felt, would not be adverse at this time to a moderate upturn in order to move manufactured products.

The New York Produce Exchange cotton oil trade voted unanimously to close the market on Saturday, September 1, preceding Labor Day.

COTTONSEED OIL—Market transactions:

Friday, August 24, 1928.

	Range		Closing	
	Sales	High. Low.	Bid.	Asked.
Spot			930 a	
Aug.	1100	950 945	938 a	965
Sept.	2200	949 940	940 a	
Oct.	700	957 954	954 a	956
Nov.			959 a	965
Dec.	1100	974 965	973 a	
Jan.	3800	980 974	976 a	
Feb.			976 a	987
Mar.	1900	993 990	992 a	

Total Sales, including switches, 14,800 bbls. P. Crude S. E. Nominal.

Saturday, August 25, 1928.

	Range		Closing	
	Sales	High. Low.	Bid.	Asked.
Spot			925 a	1000
Aug.			925 a	1000
Sept.	600	936 935	934 a	938
Oct.	300	955 950	955 a	
Nov.	200	965 965	965 a	970
Dec.			970 a	975
Jan.	100	973 973	976 a	979
Feb.			976 a	990
Mar.	200	995 995	995 a	

Total Sales, including switches, 1,400 bbls. P. Crude S. E. Nominal.

Monday, August 27, 1928.

	Range		Closing	
	Sales	High. Low.	Bid.	Asked.
Spot			900 a	
Aug.			925 a	
Sept.	9200	928 924	926 a	929
Oct.			949 a	954
Nov.			960 a	965
Dec.	4000	965 960	965 a	967
Jan.	4200	972 963	972 a	974
Feb.			975 a	990
Mar.	400	989 979	989 a	

Total Sales, including switches, 18,000 bbls. P. Crude S. E. Nominal.

Tuesday, August 28, 1928.

	Range		Closing	
	Sales	High. Low.	Bid.	Asked.
Spot			930 a	
Aug.			930 a	
Sept.	11100	931 926	930 a	
Oct.	2800	955 953	955 a	
Nov.			963 a	970
Dec.	3600	970 966	970 a	
Jan.	7200	980 974	978 a	979
Feb.			978 a	990
Mar.	1500	995 993	995 a	

Total Sales, including switches, 26,200 bbls. P. Crude S. E. Nominal.

Wednesday, August 29, 1928.

	Range		Closing	
	Sales	High. Low.	Bid.	Asked.
Spot			935 a	
Sept.	19400	936 930	936 a	
Oct.	4600	960 955	957 a	958
Nov.			966 a	972
Dec.	2700	974 973	974 a	
Jan.	4000	984 982	982 a	
Feb.			980 a	992
Mar.	2700	1002 996	995 a	998
April			998 a	1015

Total Sales, including switches, 33,500 bbls. P. Crude S. E. Nominal.

Thursday, August 30, 1928.

	Range		Closing	
	Sales	High. Low.	Bid.	Asked.
Spot			950 a	960
Sept.	945	940	941 a	940
Oct.	966	957	959 a	960
Nov.			964 a	970
Dec.	980	970	970 a	
Jan.	990	980	978 a	979
Feb.			980 a	990
Mar.	998	995	995 a	
Apr.			998 a	1010

Sales, 6,800 barrels.

See page 42 for later markets.

COCOANUT OIL—A rather quiet market but a steady situation prevailed last week. Consuming interest was more or less routine, but offerings were well held. The situation in competitive quarters was such as to cause little or no excitement anywhere. At New York tanks were quoted at 8½¢ and at the Pacific coast, 7½¢@7¾¢.

SOYA BEAN OIL—A moderate trade was reported the past week, with conditions generally quiet but steady. New York tanks were quoted at 10½¢, Pacific coast tanks, 9½¢.

CORN OIL—Little was heard of business and the market was reported more or less nominal on a basis of 8½¢ to 8¾¢, f.o.b. mills.

PALM OIL—The nearby situation at New York was a little firmer this week, and futures without much change, with the nearbys influenced somewhat by news that the agents of Julius Schindler of Hamburg were informed that the tanker Gustav Schindler sunk off the west African coast, bound from Nigeria to Boston and New York, with 3,000 tons of oil. Locally, spot Nigre was quoted at 7½¢@7¾¢, shipment 7.15¢, spot Lagos 7½¢@8¢, shipment 7½¢@7¾¢.

PALM KERNEL OIL—Only routine interest was reported in this market, but conditions were steady with tanks locally 8½¢.

OLIVE OIL—While buying interest was limited, offerings were firmly held and prices at New York quoted at 10½¢@10¾¢.

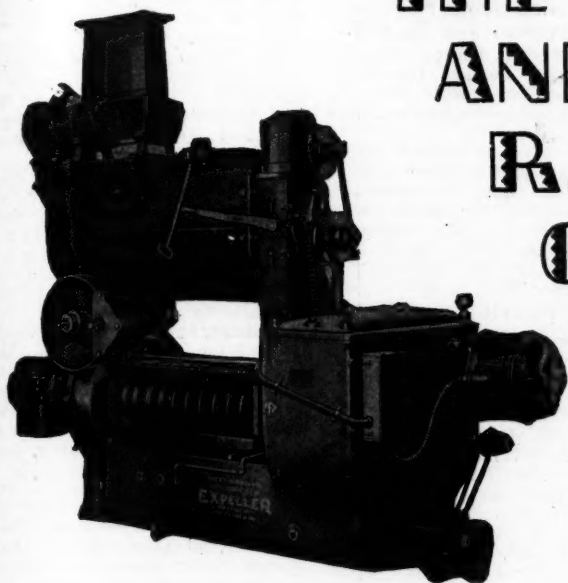
SESAME OIL—Market nominal.

PEANUT OIL—Market nominal.

COTTON OIL—Demand for store oil at New York was rather quiet, and prices were nominally quoted about ¼¢ over September. The crude markets were quoted at 7½¢@8¢ in all sections.

Manning, Maxwell and Moore, Inc., has purchased the business of the American Schaeffer and Budenberg Corporation, including good-will, trade names, trade marks, patents, etc., and it will merge that business with the business of its subsidiary company, Consolidated Ashcroft Hancock Company, Inc. Consolidated Ashcroft Hancock Company, Inc. which is owned exclusively by Manning, Maxwell and Moore, Inc., is the operating company handling the manufacture and sales of its steam specialties business. This includes the well-known lines of Ashcroft gauges, Consolidated safety valves, Hancock valves, inspirators, etc. The complete American Schaeffer and Budenberg line, including gauges, safety valves, thermometers and recording instruments for a wide range of service will be manufactured.

THE NEW ANDERSON R. B. CRACKLING EXPELLER



Increases Your Profits

NO doubt you have seen the old Anderson Expeller but have you seen the new R. B. Crackling Expeller in operation? If not, you are over-looking a most excellent way of increasing your profits.

This new model has been revised and improved mechanically from the ground up. In addition to a greater speed, greater capacity, and added efficiency and economy in operation, the new Expeller does away with many of the old troubles that were met with in the old type expeller.

The New Anderson can and will produce more profits for you if you give it the chance. Investigate this machine. See it in operation in other plants. Find out in how many ways it can save you money. This is one way to meet and beat competition.

THE V. D. ANDERSON COMPANY
1946 WEST 96th ST. - CLEVELAND, OHIO



This new choke greatly increases efficiency

Read These Advantages

- [1] Pressure 6 tons per square inch.
- [2] Constant rate, forced feed.
- [3] Automatically lubricated.
- [4] One-fourth easier accessibility.
- [5] Special G. E. High Torque Motor.
- [6] Magnetic removal of metal.
- [7] Amount of oil in cake regulated by amount of power.
- [8] Push button control.
- [9] Three times as strong yet weighs the same.
- [10] Timken roller bearings running in oil.

The Week's Closing Markets

FRIDAY'S CLOSINGS

Provisions.

Hog products barely steady. Active September lard liquidation before tender day and switching of September to later months. Packers' support and strength in hogs checked decline. Cash trade fair.

Cottonseed Oil.

Cotton oil active and a steady mixed trade. Tenders lighter than anticipated and refiners persistent buyers of September. October holding market. Private cotton estimates range from 13,929,000 to 15,518,000. Cash trade better. Refiners raised cash oil and compound quarter cent per pound. Crude, 7½¢ bid in all sections. Some sales at that figure in Texas.

Quotations on cottonseed oil at New York, Friday noon were: Sept., \$9.40@9.50; Oct., \$9.63; Nov., \$9.65@9.75; Dec., \$9.72@9.74; Jan., \$9.80@9.82; Feb., \$9.82@9.95; Mar., \$9.97@9.99; Apr., \$10.00@10.10.

Tallow.

Tallow, extra, 8½¢@8½¢.

Stearine.

Oleo stearine, 11½¢.

FRIDAY'S GENERAL MARKETS.

New York, Aug. 31, 1928.—Spot lard at New York: prime western, \$12.95@13.05; middle western, \$12.85@12.95; city, 12½¢@12½¢; refined Continent, 13½¢; South American, \$14.75; Brazil kegs, \$15.75; compound, 11½¢.

HULL OIL MARKET.

Hull, England, Aug. 29, 1928.—(By Cable).—Refined cottonseed oil, 33s 9d; crude cottonseed oil, 29s 9d.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine beef exports this week up to August 31, 1928, show exports from that country were as follows:

To England, 73,478 quarters; to the continent, 9,826 quarters; others, none.

Exports for the previous week were as follows: To England, 157,477 quarters; to the Continent, 6,313; others, none.

CANADIAN MEAT STOCKS.

Cold storage holdings of meat in Canada on August 1, 1928, with comparisons, are reported as follows by the Dominion Live Stock Branch:

	Aug. 1, 1928, lbs.	July 1, 1928, lbs.	Aug. 1, 1927, lbs.	5-YR. av., Aug. 1, lbs.
Beef	7,840,632	8,097,429	8,670,215	7,996,206
Veal	1,195,312	1,098,945	1,249,688	
Pork	39,975,799	49,919,907	37,273,686	37,129,762
Mutton & lamb	530,945	750,930	703,050	609,995

NEW YORK LIVE STOCK.

Receipts of live stock at New York for week ended Aug. 25, 1928, were reported officially as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	4,397	7,030	2,765	34,688
New York	1,075	4,494	14,792	7,403
Central Union	2,458	655	260	14,395
Total	7,930	12,179	17,817	56,486
Previous week	8,494	16,588	20,824	59,486
Two weeks ago	7,678	13,813	19,439	50,843

BRITISH PROVISION CABLE

(Special Cable to The National Provisioner.)

Liverpool, Aug. 31, 1928.

General provision market dull and quiet. Very poor demand for everything. Spot market sharply lower on A. C. hams. Square shoulders and pure lard quiet.

Today's prices are as follows: Liverpool shoulders, squares, none; picnics, 68s; hams, long, none; American cut, 105s; Cumberlands, 90s; short backs, 93s; bellies, clear, 90s; Canadian, none; Wiltshires, none; spot lard, 69s 9d.

EUROPEAN PROVISION CABLES.

The market at Hamburg is rather quiet says James T. Scott, American Trade Commissioner, Hamburg, Germany, in his cable to the U. S. Department of Commerce for the week ended August 25. Receipts of lard for the week were 807 metric tons. Arrivals of hogs at 20 of Germany's most important markets were 90,000, at a top price of 17.09c a pound compared with 88,000, at 16.22c a pound for the same week last year.

The Rotterdam market is rather quiet, only a small amount of business done, with the exception of neutral lard, for which there is a good demand.

The market at Liverpool is steady. The total of pigs bought in Ireland for bacon curing was 27,000 for the week, compared with the same week last year when 20,000 were bought.

The estimated slaughter of Danish hogs for the week ended August 24, 1928, was 82,000.

CATTLE AND BEEF SITUATION.

(Continued from page 34.)

ward trend which has characterized the market since 1921.

With marketings from range areas slightly less than in the fall of 1927 and feeder demand greater, it seems probable that slaughterers will experience greater competition for supplies than for several years past. This may be expected to exert a strong sustaining influence on prices of slaughter cattle. With high slaughter cattle prices, an abundance of corn, a year of profitable feedlot operations just ended and lighter runs of cattle at markets, prospects favor a continuance of the present active demand for feeder cattle.

It seems certain, therefore, that any material break in prices during the next 12 months must come from an unexpected lowering of the general commodity price level or a marked lowering of industrial activity rather than from any weakness in the cattle situation itself. Nevertheless, cattle feeders should bear in mind that with prospective 1929 beef and slaughter cattle prices no higher than in 1928, feeding margins will depend chiefly on prices paid for feeder cattle.

LARD AND GREASE EXPORTS.

Exports of lard from New York, August 1, 1928, to August 29, 1928, 21,669,716 lbs.; tallow, 120,000 lbs.; grease, 2,267,400 lbs.; stearine, 60,000 lbs.

TRADE GLEANINGS

The Reproductions Company, manufacturers of imitation meat displays and advertising material for the meat trade, have moved into their new factory at 315 Center street, Jamaica Plain, Mass.

The Watson Cotton Oil Mill at Starr, S. C., has been purchased by the Elberton Oil Mill, of Elberton, Ga. In addition to several warehouses the property includes a gin, fertilizer mixing plant and office building.

The City Market, Twisp, Wash., is making rapid progress under the ownership and management of Roelle & Carmody, having expanded to a larger field and going after trade in a wider territory. It has recently installed new sausage machinery and is turning out all varieties of sausage.

William Ayers Reynolds, vice president of the Southern Cotton Oil Company, died suddenly at his home in Charlotte, N. C., on August 24. Mr. Reynolds, who was 53 years of age, had long been an active figure in the industry, and was a leading authority in the feed and fertilizer field.

Armour and Company has filed application with the city commissioner of Jersey City, N. J., for a permit to erect a \$1,000,000 plant there. The plant will be in the immediate vicinity of the Holland tunnel, and will be a three-story structure of reinforced concrete. It will have a capacity of 5,000 hogs a week.

Following the recent fire which damaged the branch plant of Jacob E. Decker & Sons at Dallas, Tex., the company has moved to temporary quarters at the Morgan Warehouse and Storage Co., where operations are continuing with the same efficiency that existed in the old quarters, according to J. A. Crawford, local manager.

The Middletown Beef and Provision Co., Middletown, Conn., opened its remodeled quarters for public inspection on August 22. It has completed alterations of what was once the old Air Line freight depot and has transformed it into a modern wholesale beef and provision house. The company is one of the old business establishments of that city, having been in business there for 60 years.

Thompson & Company, Pittsburgh, Pa., manufacturers of special paints, gave their sixth annual picnic to their employees at Twin Oaks and Oak Springs, near Pittsburgh on August 23. There were games and sports of all kinds, and a supper at which baked ham, wieners and other meat products formed the principal items on the menu. J. V. Thompson was toastmaster and W. G. Post chairman of the publicity committee.

Resumption of work on the horse packing plant at Manchester, near Great Falls, Mont., has been undertaken with the receipt of permission from the government for the erection of this plant. The plant is being built for the Holland-American Packing Co. and will consist of two units, one a 20x80 ft. brick and tile structure which will be used for the rendering plant and the other a 30x53 foot frame building for the abattoir and by-products plant. The operations of the company, it is stated, will be centered on the packing of horse meat for foreign countries.

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Hide and Skin Markets

Chicago.

PACKER HIDES—Market fairly active during the week at steady prices. Late last week two packers moved around 15,000 branded steers and light native cows at unchanged prices, while other packers were inclined to delay offerings; about 5,000 heavy native steers sold at same time at 24c, or ½c up. There appeared to be an accumulation of orders for hides at these prices, and mid-week there was further trading, when about 50,000 more hides moved at steady prices for current take-off, involving all descriptions except heavy native steers and cows and bulls. The heavy native hides appear stronger than balance of list and production light, while bulls have been more or less neglected for some time.

One packer moved two cars spready native steers dating May forward, another two cars dating June forward, all at 26c. Late last week about 5,000 heavy native steers sold at 24c, being ½c advance; no further trading on these since. Extreme native steers moved this week at 23c.

Butt branded steers sold at 23c and Colorados at 22c, both steady; same figures paid late last week. Heavy Texas steers moved at 22½c, light Texas steers at 22c, and extreme light Texas steers at 22c; these figures also paid late last week.

Heavy native cows last sold last week at 24c; this is available for more, with offerings scarce. Light native cows brought 22½c, steady price, and this was also paid late last week. Branded cows moved at 22c, steady price.

Bulls have been neglected and talked in a nominal way around 17½c for natives and 16c for branded.

At present there are further orders in the market for hides at last trading prices and market is firm; however, tanners appear unwilling to pay advances. Some killers report being closely sold up, while others are not inclined to offer at these prices.

SMALL PACKER HIDES—Local small packer hide market appears quiet but steady. More inquiries reported lately, but no actual trading has resulted so far. Last trading locally was at 22½c for August all-weight native steers and cows, and 22c for branded, with Julys moving at ½c less at same time. Small packer July-August bulls last sold at 17c for native bulls and 15½c for branded; little interest apparent in bulls. A couple of local killers still holding July and August hides; another August alone.

HIDE TRIMMINGS—As previously mentioned, there was trading in big packer hide trimmings last week at \$35.00 per ton; small packer trimmings quoted nominally around \$31.00 up to \$33.00.

COUNTRY HIDES—Country hide market rather dull; receipts continue light and not much interest being shown on the part of buyers. Good all-weights generally quoted around 19c,

nom., selected, delivered. Heavy steers and cows priced around 17½c. Good 45/60 buff weights quoted around 19c, up to 19½c asked. Extremes, 25/45 lb., generally quoted 21½c@22c, with last trading reported at the inside figure. Bulls neglected and nominally around 14½c. All-weight branded quoted 16½c@17c, less Chicago freight.

CALFSKINS—Packer calfskin market quiet, with last trading at 30c for northern and 29c for southern, July take-off. Market closely sold up to August first. First salted Chicago city calfskins 27c bid and 28c asked, last trading was on split weights at 26½c for 8/10's and 29c for 10/15 lb. weights. Outside cities quoted around 26½c@27c. Mixed cities and countries around 24c@25c.

KIPSKINS—Packer kipskins quiet, with last trading at 27½c for natives, northern alone, and this is available for more. Over-weights still offered at 26½c and branded at 25½c. First salted Chicago city kips last sold at 25½c, last week, and 26c now asked. Outside cities quoted around 25c@25½c. Mixed cities and countries around 23½c@24½c. Packer regular slunks quoted around \$1.67½@1.70; hairless around 65¢@70c.

HORSEHIDES—Horsehides continue dull, with choice city renderers held at \$7.50@7.75, ranging down to around \$6.50 for ordinary mixed lots.

SHEEPSKINS—Dry pelts quoted 26¢@28c per lb., according to section. Packer shearlings continue steady; one big packer moved another car running largely No. 1's at \$1.50, a steady price. Pickled skins about unchanged and quoted \$10.25 per doz. flat for big packer lambs at Chicago; blind ribby lambs still offered at \$11.00 and ribby lambs quoted \$9.75, based on last trading.

PIGSKINS—One sale of No. 1 pigskin strips locally reported at 10c, and sales for November delivery at 10½c; couple contracts reported for forward shipment at 10½c. Gelatine stocks in better demand; up to 4½c bid and 5c asked.

New York.

PACKER HIDES—Packer hide market steady and well sold up to August 1. Last trading on July hides was last week, when butt branded steers moved at 22½c and Colorados at 22c. August hides now offered on basis of 24½c for native steers, 23½c for butts and 23c

for Colorados; cows, 22½c@23c; bulls quoted nominally around 17c.

COUNTRY HIDES—Country hide market continues quiet; receipts are light but not much interest apparent on the part of buyers. Buff weights generally priced around 19c; 25/45 lb. extremes available at 21½c for middle western points, with southern prices around 20c@20½c.

CALFSKINS—Calfskin market active on the heavy end, which had been dragging for some time; about 20,000 heavy skins, 9-12's, moved at \$3.90, putting the market in better shape. Last trading on light weight calf was at \$2.45@2.52½ for 5-7's and \$3.10 for 7-9's. The 12/14 lb. veal kip quoted nominally around \$4.45, with last trading in buttermilks at \$4.10.

CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ending August 25, 1928, 2,767,000 lbs.; previous week, 2,552,000 lbs.; same week, 1927, 2,612,000 lbs.; from Jan. 1 to Aug. 25, 138,069,000 lbs.; same period, 1927, 149,366,000 lbs. Shipments of hides from Chicago for the week ending August 25, 1928, 4,211,000 lbs.; previous week, 4,643,000 lbs.; same week, 1927, 3,712,000 lbs.; from Jan. 1 to Aug. 25, 148,911,000 lbs.; same period, 1927, 171,770,000 lbs.

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ended August 31, 1928, with comparisons, are reported as follows:

PACKER HIDES.

	Week ended Aug. 31, '28.	Prev. week.	Cor. week. 1927.
Spr. nat. str.	@26	@26	22½@23½
Hvy. nat. str.	@24	@24	23½@24
Bully. Tex. str.	@22½	@22½	19½@20
Heavy butt :			
brnd'd str.	@23	@23b	@20
Hvy. Col. str.	@22	@22	@19½
Ex-light Tex. str.	@22	@22	@19
Brnd'd cows :			
Hvy. nat. cows	@24	@24	20½@21b
Lt. nat. cows	@22½	@22½	@21
Nat. bulls ... 17	@17½	@17½	15½@16a
Brnd'd bulls :			
@16a	16	@16½	14 @14½
Calfskins	@30	@30½	@23a
Kips, nat.	@27½	@27½	@22a
Kips, cr-wt.	@26½	@26½	@21a
Kips, brnd'd.	@25½	@25½	@20a
Slunks, reg. 1.67½	@1.70	1.67½@1.70	@1.80
Slunks, hrls. 65	@70	@70a	@70a

Light native; butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND SMALL PACKERS.

Nat. all-wts.	@22½	22½@23a	@22ax
Branded	@22	@22	@20ax
Nat. bulls	@17	@17	15 @15½a
Brnd'd bulls.	@15½	@15½	13 @14a
Calfskins ... 27b	@28ax	@27ax	20b @21ax
Kips 25½	@26	25½@26	20 @21
Slunks, reg.	@1.60	@1.60	@1.15
Slunks, hrls.	@55	@55	@55

COUNTRY HIDES.

Hvy. str. 17	@17½	17 @17½a	16½@17
Hvy. cows 17	@17½	17 @17½a	16½@17
Butts 19	@19½	@19	18 @18½
Extremes 21½	@22ax	21½@22	20 @21½ax
Calfskins 14	@14½	14½@15	13 @13½ax
Kips 22½	@23	23 @23½	17½@18a
Light calf 1.50	@1.60	1.50@1.60	1.00@1.10
Deacons 1.50	@1.60	1.50@1.60	1.00@1.10
Slunks, reg. 75	@80	75 @80	60 @75
Slunks, hrls. 35	@30	25 @30	15 @21a
Horsehides 6.50	@7.75	6.50@7.75	5.75@6.50
Hogskins 90	@95	@90	85 @70

SHEEPSKINS.

Pkr. lambs			
Sm. pkr. lambs			
Pkr. shearlgs.	@1.50	@1.50	@1.15
Dry pelts 26	@28	26 @28	24 @26

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Live Stock Markets

CHICAGO

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Aug. 30, 1928.

CATTLE—Compared with a week ago fed steers and yearlings 50c@1.00 higher, all weights and grades sharing the advance; top on yearlings and mediumweight steers \$17.75; bigweights upward to \$17.25, best heifers \$16.50@17.00; bulk of choice steers and yearlings late \$16.65@17.50; most grassy and shortfeds \$13.50@15.00; plain light cattle to killers at \$12.50@14.00 in demand at moderate advance. Numerous loads of Western grassers sold to killers at \$12.00@13.00, with Southern fed kinds at \$12.50@13.75.

Fat she stock slow, grassy cows and heifers undependable, unevenly lower in spots. Choice kinds mostly steady, some higher. Bulk of the grass cows sold at \$8.00@9.00; heifers \$9.50@10.50. Vealers 25@50c lower, bulk better kinds on the close \$16.50@17.50. Plain grassy calves mostly to killers at \$11.00@13.00. Bulls 10@25c lower; generous supply southern light grassers at \$7.40@8.25; strongweight sausage bulls very scarce, demand good at \$9.00@9.65, with few above.

HOGS—The widening of the price spread on both a quality and weight basis was the outstanding feature of the week's hog trade; choice light and medium weight hogs unusually scarce and sold at season's highest quotations. Lower grades 25@40c lower; bigweight butchers 20@40c lower; heavy butchers 10@20c lower; packing sows 40@60c lower; light lights and pigs 10@25c lower. Today's top \$13.00; bulk good and choice 160 to 250 lb. weights \$12.50@12.90; 260 to 310 lb. averages \$12.00@12.40; bigweights down to \$11.75; 110 to 140 lb. averages \$11.25@12.50; bulk packing sows \$11.00@11.25; smooth sorts \$11.40.

SHEEP—Upward reaction of late last week continued, fat lambs reaching \$15.25, the highest in over two weeks. Last week's losses were thus more than regained with closing levels 75c@1.00 higher on weekly comparison, yearlings and all grades of lambs sharing upturns. Sheep weak to 25c lower; bulk range lambs \$14.50@15.15; natives \$14.25@15.00; top yearlings \$12.00; fat native ewes \$6.00@6.75 mostly.

KANSAS CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Mo., Aug. 30, 1928.

CATTLE—Better grades of grain fed steers and yearlings closed at 25@40c higher levels, while short fed natives and fed Western grassers are strong to 25c higher. Straight grassers very uneven, but final prices are around steady with a week ago. All classes of she stock and bulls held at steady to strong prices while vealers and calves are fully steady. Choice 1,002 lb. yearling steers reached \$16.65 for the week's top. Most of the fed Western grassers were taken from \$12.50@14.25, straight grass steers going from \$10.00@12.25. Choice vealers closed at \$14.50@15.00.

HOGS—Light hogs included in the moderate supply offered have been favored with an urgent shipping demand and show little price change as compared with a week ago, while butchers and packing grades suffered a 25@50c price break. At the close of the period choice 180 to 200 lb. weights sold at \$12.55.

SHEEP—A noticeable improvement in the demand for fat lambs reflected a stronger undertone in the market and gains of 75c@1.00 were scored over a week ago. At the close choice quality Colorado range lambs reached \$14.80,

the week's top. Mature classes held steady with fat ewes selling from \$6.50@7.00.

OMAHA

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Aug. 30, 1928.

CATTLE—Moderate supplies of fed steers and yearlings with breadth to the demand from all quarters resulted in an advance for the week of 25@40c. She stock and bulls advanced around 25c, and vealers closed the week strong. Several loads yearlings at \$17.00; 973 lb. weights, \$17.10. Practical top on vealers, \$14.00, with a few up to \$15.00.

HOGS—While the hog market has fluctuated considerably during the period under review, comparisons Thursday with Thursday show only mild changes. Butchers are 5@10c lower, with packing sows 10@25c lower.

SHEEP—Trend of fat lambs price has been sharply higher, traceable to the small percentage of fat lambs included and the favorable news from outside market centers. Sheep have held steady. In a general way, fat lambs are 75c@1.00 higher. Fat ewes upward to \$6.75.

ST. LOUIS

(Reported by U. S. Bureau of Agricultural Economics.)

E. St. Louis, Ill., Aug. 30, 1928.

CATTLE—Compared with one week ago, fed steers sold 25c higher; other slaughter natives 25c lower; western steers 50c lower; fed heifers strong; other heifers and cows steady; all cutters 10@15c lower; medium bulls 15@25c lower; vealers 50c higher. Tops for week: Yearlings, \$16.35; matured steers, \$16.25; heifers, \$15.50; mixed yearlings, \$15.25; western grass steers, \$13.65.

HOGS—A retarded demand in the face of constant supplies gave rise to a late price depression although early in the week values were at the peak of the year. Shippers were the principal buyers, while other interests operated sparingly. Compared with one week ago, 170-220 lb., 15@25c lower. Others 10@15c lower. Week's top, \$13.10. Today's top, \$12.90.

SHEEP—Light receipts prompted a general advancing lamb market in which the local trade showed a 75c@1.00 gain as compared with prices of a week ago. Today's trade ruled 25@50c higher in the lamb division and the week's top of \$14.50 was registered. Culls made \$9.50 today. Fat ewes were unchanged with the bulk at \$4.00@6.50.

ST. JOSEPH

(Reported by U. S. Bureau of Agricultural Economics.)

So. St. Joseph, Mo., Aug. 30, 1928.

CATTLE—Values moved to new high levels for the year the current week with better grades of slaughter steers and yearlings showing a 25@50c advance, and inbetween kinds and natives mostly 25c higher. Choice 849 lb. yearlings sold at \$16.75, setting a new

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top for the year. Most fed steers and yearlings, however, cashed from \$14.00 @15.50, consisting very largely of fed westerns. Butcher she stock sold strong to 25c higher; cutters and bulls around steady; vealers 50c higher and stockers and feeders fully steady.

HOGS—Hogs went to a new top of \$12.65 the first of the week in an active and rising market but early advances were more than erased in an extremely bearish late trade. The top dropped back to a \$12.50 mark, with bulk of desirable hogs, 180-300 lbs. from \$11.65@12.40, or 10@25c under a week ago. Packing sows ranged from \$10.50@11.00.

SHEEP—After sagging to a low spot for the season here last week the market reacted strongly on fat lambs and stands 75c higher, with choice Idahos \$14.75 and best natives \$14.25; fat ewes topped at \$7.00.

ST. PAUL

(Reported by U. S. Bureau of Agricultural Economics and Minnesota Dept. of Agriculture.)
So. St. Paul, Minn., Aug. 29, 1928.

CATTLE—With the largest run of the year received at the opening, slaughter cattle showed a 15@25c break, with she stock the maximum decline. Fed yearlings reached \$16.15, in-between offerings mostly to \$13.00@14.00. While 165 head of Montana grass steers sold at \$14.25, the bulk of the grass crop moved at from \$11.00@13.00. She stock turned at \$7.50@9.00 mostly for cows, and from \$8.50@11.25 for heifers, with cutters from \$6.00@7.00. Bulls sold at \$8.00@8.50, weighty

kinds to \$8.75, while vealers are around \$1.00 lower, bulk today \$15.50.

HOGS—Unevenness marked the hog market, butchers and lights ruling 10@25c higher, with packing sows steady to 10c lower. Desirable lights and butchers are salable at \$11.75@12.50, packing sows mostly \$11.00, while pigs were strong to 25c higher at \$11.75.

Light supplies boosted lamb values 50c@1.00 during the week, sheep holding steady. Medium to choice native lambs sold at \$13.25@14.25 today, culls \$10.00, fat ewes \$4.00@6.00 according to weight.

RECEIPTS AT CHIEF CENTERS.

Combined receipts of cattle, hogs and sheep at principal markets for week ended August 25, and comparative periods:

At 20 markets:

	Cattle.	Hogs.	Sheep.
Week ended Aug. 25	251,000	419,000	368,000
Week ago	244,000	415,000	327,000
1927	268,000	477,000	364,000
1926	286,000	449,000	371,000
1925	306,000	462,000	328,000
1924	314,000	506,000	375,000

At 11 markets:

	Hogs.
Week ended Aug. 25	360,000
Previous week	359,000
1927	421,000
1926	388,000
1925	414,000
1924	505,000

At 7 markets:

	*Cattle.	Hogs.	Sheep.
Week ended Aug. 25	181,000	314,000	281,000
Previous week	180,000	309,000	233,000
1927	211,000	352,000	281,000
1926	236,000	324,000	295,000
1925	243,000	388,000	241,000
1924	241,000	401,000	301,000

*Calves at Omaha, St. Louis and St. Joseph counted as cattle previous to 1927.

SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ended August 25, 1928, with comparisons.

CATTLE

	Week ended Aug. 25.	Prev. week.	Cor. 1927.
Chicago	22,507	18,924	20,706
Kansas City	21,045	20,889	23,404
Omaha	11,403	17,989	18,073
St. Louis	13,800	14,155	16,872
St. Joseph	8,077	7,591	9,354
Sioux City	5,919	5,900	7,386
Wichita	2,946	2,575
Fort Worth	5,529	7,571	2,044
Philadelphia	1,343	1,023	1,975
Indianapolis	1,413	1,793	4,056
Boston	1,453	1,186	1,234
New York & Jersey City	9,324	9,479	9,505
Oklahoma City	6,746	6,501	6,122
Cincinnati	3,817	2,978
Total	115,331	118,062	140,453

HOGS

Chicago	74,300	63,400	101,000
Kansas City	14,076	16,983	19,427
Omaha	26,812	27,900	42,500
St. Louis	14,936	16,082	26,587
St. Joseph	13,023	13,229	18,140
Sioux City	17,015	11,591	24,456
Wichita	4,387	4,302
Fort Worth	5,529	5,444	6,094
Philadelphia	12,197	12,591	15,677
Indianapolis	7,531	9,215	16,809
Boston	9,855	9,008	11,055
New York & Jersey City	31,617	35,415	43,138
Oklahoma City	5,597	3,071	3,380
Cincinnati	16,165	14,548
Total	253,340	243,459	328,890

SHEEP

Chicago	48,476	52,241	55,190
Kansas City	25,958	21,059	19,741
Omaha	36,408	38,819	37,489
St. Louis	9,701	14,761	15,929
St. Joseph	19,058	14,078	15,928
Sioux City	4,775	3,454	4,187
Wichita	987	1,885
Fort Worth	4,819	8,715	2,699
Philadelphia	6,282	6,219	5,819
Indianapolis	1,398	1,341	1,932
Boston	4,821	5,955	6,248
New York & Jersey City	88,776	99,067	52,456
Oklahoma City	346	261	80
Cincinnati	2,406	1,414
Total	225,186	282,159	217,738

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RECEIPTS AT CENTERS

SATURDAY, AUGUST 25, 1928.

	Cattle.	Hogs.	Sheep.
Chicago	750	3,000	6,000
Kansas City	250	1,600	...
Omaha	50	3,000	5,000
St. Louis	950	3,000	100
St. Joseph	100	1,500	1,500
Sioux City	1,000	2,500	500
St. Paul	2,300	500	100
Oklahoma City	800	200	...
Fort Worth	600	500	800
Milwaukee	...	100	...
Denver	300	400	...
Louisville	200	400	300
Wichita	200	500	200
Indianapolis	100	2,500	...
Pittsburgh	100	500	100
Cincinnati	300	1,000	700
Buffalo	100	700	100
Cleveland	200	300	...
Nashville	200	300	500
Toronto	400

MONDAY, AUGUST 27, 1928.

	Cattle.	Hogs.	Sheep.
Chicago	19,000	33,000	20,000
Kansas City	23,000	9,000	13,000
Omaha	11,000	8,500	21,000
St. Louis	10,000	10,000	2,500
St. Joseph	4,500	3,500	3,000
Sioux City	8,500	5,500	700
St. Paul	10,000	3,500	8,800
Oklahoma City	1,100	700	...
Fort Worth	3,700	1,000	500
Milwaukee	100	500	6,300
Denver	4,500	500	...
Louisville	1,400	1,100	300
Wichita	4,600	3,100	400
Indianapolis	600	2,500	800
Pittsburgh	1,200	2,000	3,500
Cincinnati	2,400	2,600	600
Buffalo	1,700	5,300	1,000
Cleveland	800	2,500	2,200
Nashville	700	600	800
Toronto	2,100	1,100	200

TUESDAY, AUGUST 28, 1928.

	Cattle.	Hogs.	Sheep.
Chicago	10,000	15,000	13,000
Kansas City	10,000	6,000	9,000
Omaha	8,000	10,000	20,000
St. Louis	7,500	12,500	2,500
St. Joseph	1,000	5,000	...
Sioux City	2,000	7,000	700
St. Paul	1,500	2,500	800
Oklahoma City	700	800	...
Fort Worth	2,600	800	500
Milwaukee	800	800	400
Denver	600	900	300
Louisville	100	700	500
Wichita	1,000	2,200	...
Indianapolis	800	6,000	1,500
Pittsburgh	100	500	200
Cincinnati	500	3,100	1,200
Buffalo	100	700	500
Cleveland	300	800	1,000
Nashville	100	500	200
Toronto	300	200	500

WEDNESDAY, AUGUST 29, 1928.

	Cattle.	Hogs.	Sheep.
Chicago	9,000	13,000	22,000
Kansas City	8,000	8,000	8,000
Omaha	3,300	9,000	16,000
St. Louis	5,200	11,500	2,500
St. Joseph	2,600	5,500	2,000
Sioux City	2,400	7,500	1,000
St. Paul	2,500	3,500	1,500
Oklahoma City	1,000	1,000	...
Fort Worth	4,500	1,000	1,000
Milwaukee	300	800	...
Denver	500	500	700
Louisville	100	600	700
Wichita	800	1,800	200
Indianapolis	1,400	4,500	1,000
Pittsburgh	100	1,000	300
Cincinnati	400	2,300	2,100
Buffalo	400	1,000	1,000
Cleveland	500	1,000	800
Nashville	100	300	200
Toronto	900	700	700

THURSDAY, AUGUST 30, 1928.

	Cattle.	Hogs.	Sheep.
Chicago	9,000	10,000	18,000
Kansas City	2,500	5,000	5,000
Omaha	1,800	6,000	4,000
St. Louis	3,000	13,000	1,000
St. Joseph	1,500	4,000	4,000
Sioux City	2,200	5,000	1,200
St. Paul	3,000	8,000	8,000
Oklahoma City	700	800	...
Fort Worth	3,700	1,200	1,200
Milwaukee	600	800	1,200
Denver	300	700	...
Louisville	100	600	...
Wichita	400	1,800	300
Indianapolis	800	5,500	1,000
Pittsburgh	100	500	100
Cincinnati	400	2,700	1,200
Buffalo	300	500	...
Cleveland	400	1,500	800
Nashville	100	300	200
Toronto	100	600	100

FRIDAY, AUGUST 31, 1928.

	Cattle.	Hogs.	Sheep.
Chicago	2,000	10,000	17,000
Kansas City	700	2,500	1,500
Omaha	700	5,000	10,000
St. Louis	1,500	10,500	700
St. Joseph	600	3,000	3,000
Sioux City	1,000	4,500	1,500
St. Paul	1,300	2,000	2,000
Oklahoma City	1,200	700	...
Fort Worth	2,500	1,000	1,000
Milwaukee	200	300	...
Denver	350	250	1,000
Louisville	400	900	700
Wichita	300	1,100	1,000
Indianapolis	700	5,000	1,400
Pittsburgh	50	850	100
Cincinnati	425	1,800	2,000
Buffalo	75	1,200	1,100
Cleveland	150	850	700

CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers for the week ended Aug. 23, 1928, with comparisons:

BUTCHER STEERS.

1,000-1,200 lbs.

	Week ended Aug. 23.	Prev. week.	Same week 1927.
Toronto	\$12.00	\$12.10	\$10.00
Montreal	11.00	11.00	8.50
Winnipeg	10.85	10.50	7.50
Calgary	11.00	11.00	7.00
Edmonton	10.00	10.00	6.50
Pr. Albert	9.50	9.50	6.00
Moose Jaw	10.50	9.50	6.00
Saskatoon	9.50	10.00	...

VEAL CALVES.

	Week ended Aug. 23.	Prev. week.	Same week 1927.
Toronto	\$17.00	\$16.00	\$13.00
Montreal	14.00	14.00	11.00
Winnipeg	13.00	14.00	11.00
Calgary	11.00	11.00	11.00
Edmonton	10.00	10.00	11.00
Pr. Albert	9.00	9.00	7.00
Moose Jaw	11.00	11.00	8.00
Saskatoon	11.00	11.00	...

SELECT BACON HOGS.

	Week ended Aug. 23.	Prev. week.	Same week 1927.
Toronto	\$14.50	\$14.25	\$11.50
Montreal	13.00	13.50	11.50
Winnipeg	14.50	14.50	11.50
Calgary	13.75	13.75	11.50
Edmonton	13.80	13.75	11.50
Pr. Albert	13.35	14.35	11.50
Moose Jaw	13.40	14.40	11.50
Saskatoon	14.35	14.35	...

GOOD LAMBS.

	Week ended Aug. 23.	Prev. week.	Same week 1927.
Toronto	\$14.25	\$15.50	\$14.00
Montreal	12.00	13.00	11.00
Winnipeg	13.00	13.50	11.00
Calgary	12.00	12.00	11.00
Edmonton	11.50	11.50	11.00
Pr. Albert	11.00	10.00	11.00
Moose Jaw	12.50	11.50	11.00
Saskatoon

JULY CANADIAN SLAUGHTERS.

Inspected slaughter of cattle, calves, hogs and sheep in Canada during July, 1928, with comparisons, are reported by the Dominion Live Stock Branch as follows:

	July 1928.	July 1927.	Jan.-July, 1928.	Jan.-July, 1927.
Cattle	52,644	49,405	341,385	320,615
Calves	46,617	39,654	283,355	271,715
Hogs	164,055	148,586	1,571,177	1,444,515
Sheep	44,790	33,031	164,025	130,540

What are the chief points to know about in kosher killing of cattle? Ask "The Packer's Encyclopedia," the "book" of the meat packing industry.

LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, Aug. 30, 1928, as reported to THE NATIONAL PROVISIONER by leased wire of the Bureau of Agricultural Economics, U. S. Department of Agriculture:

Eggs (Soft or city hogs and raising pigs excluded):

	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Hvy. wt. (250-250 lbs.) med.-ch.	\$11.65@12.50	\$12.00@12.50	\$11.25@12.00	\$11.15@12.10	\$11.35@12.10
Med. wt. (250-250 lbs.) med.-ch.	11.75@13.00	12.40@12.75	11.60@12.25	11.50@12.55	11.75@12.35
La. wt. (180-200 lbs.) com.-ch.	11.50@13.00	12.50@12.75	10.90@12.25	11.50@12.55	11.75@12.35
La. lt. (130-160 lbs.) com.-ch.	11.15@12.75	11.85@12.60	10.35@11.90	10.75@12.40	11.75@12.35
Packing sows, smooth and rough.	10.80@11.50	10.85@11.35	10.25@11.15	9.75@10.90	10.50@11.10
Str. pigs (130 lbs. down), med.-ch.	12.25@12.10	9.00@11.75	10.50@11.10	11.75@12.25	...
Av. cost and wt., Tex. (pigs excl.)	12.07-264 lb.	12.56-211 lb.	11.30-273 lb.	11.80-241 lb.	...

Slaughter Cattle and Calves:

	STEEPS (1,500 LBS. UP):	Good-ch.	14.75@17.25	13.75@16.00
STEEPS (1,500-1,500 LBS.):	Choice	16.50@17.65	15.50@16.50	14.75@16.75
Good	14.75@16.75	14.50@15.50	15.00@15.50	13.50@14.75

STEEPS (1,100-1,300 LBS.):						
Choice	16.00@17.75	16.00@16.75	15.85@17.00	14.75@16.50	15.00@16.25	
Good	14.75@16.75	14.50@16.00	14.25@15.85	13.50@15.25	13.75@15.00	
STEEPS (950-1,100 LBS.):						
	16.75@17.75	16.05@16.75	16.00@17.25	15.50@16.75	15.00@16.50	

Choice	16.10@17.10	16.25@16.75	16.00@17.25	15.50@16.75	15.00@16.50
Good	15.10@16.90	15.00@16.25	14.40@16.00	13.75@15.50	13.75@15.00
STEEPS (900 LBS. UP):					
Medium	12.50@15.25	11.25@15.00	11.40@14.40	11.00@13.75	11.75@13.75
Common	9.25@12.65	8.50@11.25	8.50@11.50	8.25@11.00	9.00@11.75

STEEPS (FED CALVES AND						
YEARLINGS 750-950 LBS.):						
Choice	16.85@17.60	18.00@18.75	16.00@17.25	15.50@18.75	15.50@18.50	
Good	15.25@16.65	15.00@16.00	14.40@16.00	13.85@15.50	14.00@15.50	
HEIFERS (850 LBS. DOWN):						

Choice	16.25@17.15	15.50@16.25	14.75@16.00	15.00@16.00	14.50@15.50
Good	14.25@16.25	14.50@15.50	13.25@14.75	12.75@15.00	13.50@14.50
Common-med.	8.50@14.50	8.00@14.25	8.50@13.25	8.25@12.75	8.50@13.50
HEIFERS (850 LBS. UP):					
Choice	13.40@16.05	13.00@15.75	12.50@15.50	12.25@15.25	12.25@14.25

Good	11.75@16.15	11.50@14.75	11.25@14.25	10.75@14.50	11.00@13.00
Medium	9.75@14.35	9.25@12.50	9.00@12.50	8.75@12.75	8.75@12.00
COWS:					
Choice	12.25@13.25	11.25@12.25	11.25@12.25	10.50@11.50	10.75@11.75
Good	9.25@11.25	9.50@11.25	9.25@11.25	8.50@10.50	8.75@10.75

Common-med.	7.65@ 9.25	8.00@ 9.50	7.25@ 9.25	7.00@ 8.50	7.10@ 8.75
Low cutter and cutter.	6.15@ 7.65	5.50@ 8.00	6.00@ 7.25	5.50@ 7.00	5.75@ 7.10
BULLS (YEARLINGS EXC.):					
Beef Good-ch.	9.65@11.00	9.00@10.50	9.25@10.00	8.75@ 9.75	8.90@10.10
Cutter-med.	7.00@ 9.65	6.50@ 9.00	7.50@ 9.25	6.50@ 8.75	6.50@ 9.10

CALVES (500 LBS. DOWN):						
Medium-ch.	10.00@14.00	9.50@13.00	9.50@13.00	8.25@13.00	9.00@11.50	
Cull-common	7.00@10.00	6.00@ 9.50	7.00@ 9.50	6.00@ 8.25	6.50@ 9.00	
VEALERS (MILK-FED):						
Good	15.75@17.50	16.00@17.50	12.50@14.50	11.50@15.00	12.50@16.00	

Good-ch.	13.75@17.50	18.50@21.00	12.50@14.50	11.50@13.50	12.50@16.00
Medium	13.00@15.75	13.50@18.00	10.50@12.50	8.50@11.00	9.00@12.00
Cull-common	8.00@13.00	6.00@13.50	7.00@10.50	6.00@8.50	6.50@9.50

SLAUGHTER SHEEP AND LAMBS:

Large (over 140 lbs.)	14.00@15.00	13.00@14.00	12.50@14.75	13.50@14.00	12.50@14.50
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Lamb (64 lbs. down) good-cull	14.25@15.25	13.25@14.25	13.50@14.75	15.00@16.50	16.00@17.00
Lamb (92 lbs. down) medium	12.50@14.25	11.25@13.25	12.25@13.50	12.50@13.50	13.50@14.50
Lamb (all weights) cull-common	9.00@12.50	8.50@11.25	8.50@12.25	9.00@12.50	11.50@13.50
Yearling wethers (110 lbs. down)					
medium-choice	8.75@12.50	7.25@11.25	8.25@12.25	9.00@12.50	9.00@11.50
Down (120 lbs. down) good-cul	5.25@ 7.25	5.00@ 6.50	5.50@ 7.00	5.00@ 7.00	7.50@11.75

Swes (120-150 lbs.) medium-ch...	4.25@ 7.00	4.00@ 6.00	4.50@ 6.75	4.50@ 6.75	4.50@ 6.25
Swes (all weights) cull-common.	1.75@ 5.25	1.50@ 5.00	1.50@ 5.50	1.50@ 5.00	1.50@ 4.50

	SLAUGHTER SHEEP AND LAMBS:	Lambs (84 lbs. down) good-ch.	14.25@15.25	13.25@14.25	13.50@14.75	13.50@14.80	13.50@14.50
Lambs (82 lbs. down) medium	12.50@14.25	11.25@13.25	12.25@13.25	12.50@13.50	12.50@13.50	...	

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, August 25, 1928, with comparisons, are reported to The National Provisioner as follows:

CHICAGO.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	6,494	2,614	5,000	15,069
Swift & Co.	5,426	3,242	4,500	15,973
Morris & Co.	2,036	815	8,200	7,351
Wilson & Co.	4,174	1,115	6,500	10,093
Anglo-Am. Prov. Co.	1,227	1,000
G. H. Hammond Co.	2,075	1,500
Libby, McNeill & Libby	1,075
Brennan Packing Co.	7,000	hogs;	Miller & Hart	8,100
Boyd, Lunham & Co.	1,600	hogs;	Western	Packing & Provision Co.
Agar Packing Co.	3,800	hogs;	Roberts & Oake	3,700
Others	19,800	hogs.
Total	22,507	calves,	7,786;	hogs,
	14,800;	sheep,	48,476.	

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	2,358	762	1,401	4,351
Cudahy Pkg. Co.	3,604	943	1,801	6,438
Swift & Co.	565	70
Morris & Co.	2,101	515	1,130	2,982
Wilson & Co.	3,540	1,212	7,716	7,045
Local butchers	3,378	884	1,751	5,088
Total	16,614	4,431	14,676	25,968

OMAHA.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	2,573	7,054	9,224
Cudahy & Co.	3,406	5,825	10,594
Dold Pkg. Co.	820	5,903
Morris & Co.	1,389	1,831	4,916
Swift & Co.	2,927	5,143	11,812
Hagle Pkg. Co.	12
Glasburg, M.	10
Hoffman Bros.	67
Mayerovich & Vall.	39
Omaha Pkg. Co.	39
J. Rife Pkg. Co.	28
J. Roth & Sons	60
St. Omaha Pkg. Co.	50
Lincoln Pkg. Co.	265
Morrell Pkg. Co.
Nagle Pkg. Co.
Wilson & Co.	310
Other buyers	253
Total	12,300	55,417	36,546

ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	1,470	906	1,194	1,015
Swift & Co.	2,079	1,359	2,032	2,290
Morris & Co.	1,588	161	754
Rest Side Pkg. Co.	435	1,328
All others	7,631	2,259	12,220	4,306
Total	13,809	4,685	14,436	9,701

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	3,101	641	0,761	13,518
Armour & Co.	1,874	462	4,088	4,106
Morris & Co.	1,647	242	1,987	2,334
Others	4,183	169	11,054	12,425
Total	10,805	1,514	23,880	32,383

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,943	193	5,490	1,680
Armour & Co.	1,937	189	5,444	1,281
Swift & Co.	1,543	214	3,188	1,470
Smith Bros.	8	48
Local butchers	101	12
Other buyers	1,908	123	20,984
Total	7,452	734	35,154	4,431

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	1,982	1,150	2,512	225
Wilson & Co.	2,515	1,025	2,455	121
Others	74	430
Total	4,571	2,175	5,397	346

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Outside buying	2,128	2,254	19,168	2,662
Kluge & Co.	1,233	907	8,136	1,378
Indianapolis Abt. Co.	1,125	11	294	695
Armour & Co.	522	14	824	70
Brown Bros.	154
Ellinger Bros.	126	23	286
Schneider Pkg. Co.	69	332
Brewer Pkg. Co.	18	191
Meat Pkg. Co.	33	10	229	5
Indiana Prov. Co.	33	343	21
Art. Walker	10	38	34
Mau-Hartman & Co.	15	10	6
Heister Abt. Co.	27
Miscellaneous	701	99	124	1,186
Total	6,204	3,398	29,925	6,056

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
J. Stegner	215	136	93
C. A. Freund	180	31	111
S. W. Gall	13	836
J. Hilberg	123	67
Gos. Juengling	189	119	69
B. Kahn's Sons Co.	988	200	4,348	504
Kroger G. & B. Co.	105	118	2,276
Lohrey Pkg. Co.	8	279
H. H. Meyer P. Co.	26	2,259
W. G. Behn & Son.	141	70
A. Sander Pkg. Co.	10	1,101
J. Schlachter & Son	113	163	127
J. & F. Schroth	16	3,427
Vogel & Son	7	6	579
Total	2,089	856	14,182	1,696

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,218	2,200	2,227	603
U. D. B. Co., N. Y.	37
R. Gumz & Co.	205	44	73	65
Armour & Co.	536	1,044
Butchers	295	340	170	824
Traders	333	51	52	8
Total	2,624	3,679	2,522	1,000

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,659	525	4,793	972
Dold Pkg. Co.	502	50	4,070	15
Wichita Dr. Bf. Co.	23
Dunn-Ostertag	131
Keefe-LeSturgeon	56
Total	2,371	575	8,863	987

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	2,858	2,965	4,282	2,788
Cudahy Pkg. Co.	512	1,158
Hertz Bros.	273	49
Swift & Co.	4,080	4,417	5,978	4,116
United Pkg. Co.	1,723	196	4
Others	591	3,773
Total	10,037	8,665	14,063	6,908

RECAPITULATION.

Recapitulation of packers' purchases by markets for the week ended August 25, 1928, with comparisons.

CATTLE.

	Week ended Aug. 25.	Prev. week.	Cor. week, 1927.
Chicago	22,507	18,924	29,798
Kansas City	16,614	16,127	22,142
*Omaha	12,300	13,961	18,596
St. Louis	13,809	14,155	18,872
St. Joseph	10,805	9,825	9,565
Sioux City	7,452	6,899	8,521
Oklahoma City	4,571	4,872	4,617
Indianapolis	6,204	5,651	5,217
Cincinnati	2,089	1,907	1,794
Milwaukee	2,624	2,842	3,211
Wichita	2,371	1,927	1,823
St. Paul	10,037	9,222	9,906
Total	104,743	105,672	131,802

*Includes calves.

HOGS.

	Week ended Aug. 25.	Prev. week.	Cor. week, 1927.
Chicago	74,300	63,400	101,000
Kansas City	14,676	16,983	19,427
Omaha	55,417	64,103	68,259
St. Louis	14,436	15,992	26,557
St. Joseph	23,890	21,397	25,394
Sioux City	35,154	38,671	38,125
Oklahoma City	5,397	5,671	3,386
Indianapolis	29,925	29,604	35,150
Cincinnati	14,182	14,189	13,523
Milwaukee	2,522	2,412	4,399
Wichita	8,863	8,766	5,251
St. Paul	14,063	12,499	21,865
Total	292,795	291,657	362,306

SHEEP.

	Week ended Aug. 25.	Prev. week.	Cor. week, 1927.
Chicago	48,476	52,241	55,190
Kansas City	25,968	21,030	19,741
Omaha	36,546	14,751	34,446
St. Louis	9,701	39,639	15,929
St. Joseph	32,383	20,843	18,073
Sioux City	4,431	3,009	4,849
Oklahoma City	346	261	89
Indianapolis	6,056	5,467	7,143
Cincinnati	1,096	1,085	982
Milwaukee	1,000	1,744	1,301
Wichita	987	1,885	810
St. Paul	6,908	5,440	6,558
Total	174,488	167,433	165,114

What are the temperature requirements in the hide cellar? How do temperatures affect shrinkage? Ask the "Packer's Encyclopedia," the meat packer's guide.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods are reported as follows:

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Aug. 20	17,761	2,907	35,142	30,061
Tues., Aug. 21	7,658	2,673	15,941	20,790
Wed., Aug. 22	9,129	2,672	12,216	18,955
Thurs., Aug. 23	8,306	3,006	15,980	13,698
Fri., Aug. 24	2,101	1,134	14,921	13,094
Sat., Aug. 25	1,000	200	3,000	5,000

Totals this wk.	45,955	13,283	97,179	94,000
Prev. week	41,871	11,621	80,921	75,341
Year ago	59,782	14,352	128,032	98,749
2 years ago	60,581	12,906	111,913	96,240

Year's receipts to Aug. 25, with comparative totals.

	1928.	1927.	1928.	1927.
Cattle	142,377	224,394	1,517,171	1,837,430
Calves	40,948	46,102	530,478	480,632
Hogs	327,772	507,533	5,786,656	5,051,895
Sheep	276,416	309,387	2,238,307	2,332,415

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Aug. 20	3,039	34	9,251	3,233
Tues., Aug. 21	2,498	165	4,973	7,677
Wed., Aug. 22	3,157	2,715	10,050
Thurs., Aug. 23	2,496	4,300	9,740
Fri., Aug. 24	1,347	6,314	6,258
Sat., Aug. 25	100	1,500	2,000

Totals this wk.	13,537	199	29,358	39,017
Prev. week	11,562	24	24,416	18,015
Year ago	19,455	348	40,381	37,927
2 years ago	19,378	552	26,538	40,043

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week ended Aug. 25	\$15.05	\$12.05	\$ 6.00	\$14.05
Previous week	13.10	11.80	6.25	14.50
1927	11.80	9.10	6.00	13.45
1926	9.65	11.50	5.75	14.65
1925	11.80	11.90	7.25	14.65
1924	9.20	9.25	5.75	13.35
1923	10.85	8.40	7.65	13.90

Avg. 1923-27\$10.65 \$10.05 \$ 6.50 \$13.90

SUPPLIES FOR CHICAGO PACKERS.

Net supply of cattle, hogs and sheep for packers at the Chicago Stock Yards.

	Cattle.	Hogs.	Sheep.
*Week ended Aug. 25	32,400	68,300	55,600
Previous week	29,800	56,505	57,326
1927	40,327	85,651	70,762
1926	41,208	85,390	55,197
1925	33,459	76,749	56,845
1924	37,995	90,111	62,796

*Saturday, Aug. 25, estimated.

HOG RECEIPTS, WEIGHTS, PRICES.

Receipts, average weight and top and average prices of hogs, with comparisons:

	Average No. received.	Wgt. lbs.	—Prices—	
			Top.	Avg.
*Week ended Aug. 25.	97,200	248	\$13.00	\$12.00
Previous week	90,821	245	13.00	11.80
1927	126,032	250	10.85	9.10
1926	111,913	277	14.35	11.50
1925	102,536	252	13.50	11.90
1924	124,981	242	10.20	9.20
1923	167,685	241	9.70	8.40



What Makes This a JAMISON Door?

Without the massive hardware this would not be a Jamison Door. If it had less than two heavy water-proof gaskets it would not be what it is. You could not substitute inferior insulating materials, or low-grade lumber, or light bracing and expect the same results. Even in the assembly, high standards of fit and finish are maintained. All of the Jamison features have had a part in securing for this door a world-wide leadership.

Jamison Cold Storage Doors

Jamison standards govern the manufacture of every Jamison product. Regular doors, track doors, special doors, cold-storage windows, ice chutes, refrigerator fronts—all are built to specifications that assure efficient results. Our very complete Catalog is a mine of information that you should have for reference. May we send it to you? Your name written in the margin of the page will serve as a coupon.



JAMISON COLD STORAGE DOOR CO., Hagerstown, Md., U. S. A.

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Ice and Refrigeration

ICE NOTES.

A modern cold storage plant will be built in Yakima, Wash., by the American Fruit Growers, Inc. The cost will be about \$150,000.

The Buffalo Cold Storage Co., Buffalo, N. Y., has let a contract for the construction of a cold storage plant. The estimated cost is \$60,000.

The Central Ice & Fuel Co., Clarksdale, Miss., is planning the construction of a one-story cold storage warehouse.

W. O. Byrd has sold his ice and cold storage plant in Enterprise, Ala., to the Gulf Ice & Cold Storage Co. Mr. Byrd will continue in charge of the plant.

L. W. Bollmer is planning to rebuild his cold storage plant in Malvern, Ia., destroyed by fire recently.

The interests which purchased the Ponchatoula Ice Co., Ponchatoula, La., are planning the erection of an ice and cold storage plant. The building will be 100 by 200 ft. in size.

Fire recently caused a small loss to the plant of the Merchants Ice & Cold Storage Co., Louisville, Ky.

Tentative plans are being made for the construction of a cold storage warehouse in Lewiston, Ida. It is expected that the project will cost about \$80,000.

Uttley & Kleindienst are preparing plans for a cold storage warehouse to be built in Oakland, Calif.

The San Carlos Ice & Cold Storage Co. will erect a new cold storage plant in Coolidge, Ariz., in the near future.

The Caryville Mercantile Co., Caryville, Fla., is making plans to increase the capacity of its ice and cold storage plant.

The Tampa Union Terminal Co., Tampa, Fla., has let the contract for the construction of a cold storage plant to cost \$300,000.

The Lehigh Valley Cold Storage Co., Bethlehem, Pa., will spend \$250,000 for new equipment and improvements to its plant.

The Frick cold storage plant, Nashville, Tenn., has been acquired by J. H. Douglas of Danridge, Tenn.

The United Cold Storage Co., Kansas City, Mo., it is reported, will build a new cold storage plant. The cost will be in the neighborhood of \$1,250,000.

A site has been acquired in Aberdeen, N. C., on which the Fruit Growers Express Co. will erect a cold storage plant to cost \$350,000.

The Market Development Corp., St. Louis, Mo., will erect a cold storage plant to cost \$100,000.

An addition to cost \$25,000 is being planned to the cold storage plant of the Central Ice & Cold Storage Co., Vineland, N. J.

The Southern Produce Co. has awarded a contract for the construction of a cold storage plant in Flatonia, Tex.

The Manhattan Refrigerating Co., New York, N. Y., has leased for a period of 63 years the property at 533 West Street, 20 by 75 ft. The lot will be improved with a building costing

\$100,000 which will be added to the refrigerating company's plant covering the balance of the West Street block.

BETTER LIVESTOCK SHIPMENT.

Marked improvement on the part of producers in preparing their livestock for shipment, and equally good care on the part of the railroads, are indicated by a check-up at one of the large markets recently to note the number of dead or crippled stock arriving. The check was made by a representative of the Packers and Stockyards Administration.

At the time this check was made intense heat prevailed in that community. In a trainload of 18 cars of livestock no deads were received and only two cripples were removed from the cars. In another train of the same number of cars one dead and four cripples were found.

From this information it appears that shippers must be carefully preparing their stock for shipment and the cars in which they are shipped, as it is rather unusual to find so few dead hogs in two trainloads.

The supervisor reports that few deads are arriving at that market and commission men and others are commenting about the changes that have taken place in shipping livestock during hot weather. In the past, it was not unusual to find from two to ten dead hogs in many of the cars when as high a temperature prevailed as at the time this check was made.

MEAT INSPECTION CHANGES.

Recent changes in the federal meat inspection service are reported as follows:

Inspection granted—Kansas Packing Co., 443 West 13th St., New York, N. Y.; The Great Atlantic and Pacific Tea Co., Cedar and Kennebec Sts., Portland, Me.

Meat inspection withdrawn—August Young & Son, Lexington, Mass.; Richmond Provision Co., Inc., Richmond, Va.; Rosbert Provision Co., Philadelphia, Pa.

Meat inspection extended—Swift & Co., 27th & Q Sts., Omaha, Neb., to include the Interstate Packing Co.; Swift & Co., South St. Paul, Minn., to include the Interstate Packing Co.; Swift & Co., Leech and Prospect Sts., Sioux City, Ia., to include the Interstate Packing Co.; *North Packing and Provision Co., 37 Medford St., Somerville, Mass., to include George H. Swift; *White, Pevey & Dexter Co., Putnam Lane, Worcester, Mass., to include George H. Swift; *Springfield Provision Co., Brightwood, Springfield, Mass., to include George H. Swift; Swift & Co., 154 Ninth St., Jersey City, N. J., to include the Holland Butterine Co.

*Conducts slaughtering.

QUEENSLAND BEEF SHORTAGE.

A decline during the past three years of 2,500,000 head in the cattle population of Queensland is reported by the Beef and Cattle Industry Commission, appointed by the Queensland government. This report points out that owing to the decline in herds and to the increased population of the commonwealth, there will be little, if any, surplus beef production within a very short time. The report states that cattle production from 1922 to 1927 has been unprofitable, and working costs have not been met.



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States and Canada. Of-
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plete provision, fresh
meat, packinghouse
products, tallow and
grease daily market
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Chicago Section

P. J. Hill, of the export department of Armour and Company, is golfing and fishing in northern Michigan.

A. L. Eberhart, of Cross, Roy, Eberhart & Harris, returned last week from a vacation outing in Minnesota.

D. P. Cosgrove, of Sterne & Son Co., is in Canada on a vacation trip. Why is Canada so popular for vacations?

R. D. Oilar, chemical engineer and oil refining expert, of Indianapolis, was visiting Chicago acquaintances last week.

Jerry Webster, of the export department of the Cudahy Packing Company, is spending his vacation on the nearby golf links.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 23,181 cattle, 6,321 calves, 33,956 hogs and 45,201 sheep.

E. F. Chapin, well-known provision trader associated with Rumsey & Company, is leaving with Mrs. Chapin for several weeks' vacation at his old home near Boston.

Archibald Campbell, vice-president of the Globe Soap Co., Cincinnati, lately taken over by the Colgate-Palmolive-Peet combination, was in Chicago this week visiting friends.

H. P. Henschien, packinghouse architect and engineer, left this week with his family for an outing trip to Canada, partner McLaren having returned from a fishing trip to Northern Wisconsin.

W. F. Price, general manager of the Jacob Dold Packing Co., Buffalo, who is summering abroad after a serious hospital experience, writes from London that the trip was just what he needed. He and Mrs. Price are having a grand time.

President Barney Brennan of the Brennan Packing Co. is proudly showing numerous blue ribbons won at the Wisconsin State Fair last week by hogs from his farm at Lauderdale, Wis. Barney is now as enthusiastic and expert a hog raiser as he has been a packer.

Miss Mabel Leonard, head of the Joe T. Taylor Brokerage Co., Pittsburgh, Pa., favored the Chicago trade with a visit this week, en route to the Northwest on a business trip. Miss Leonard is noted as one of the best-posted traders in the field, not to mention other attributes.

Provision shipments from Chicago for the week ended Aug. 25, 1928, with comparisons, are reported as follows:

	Last wk.	Prev. wk.	Cor. week.	1927.
Cured meats, lbs.	20,628,000	21,622,000	19,356,000	
Fresh meats, lbs.	29,744,000	29,049,000	33,999,000	
Lard, lbs.	6,346,000	5,739,000	8,075,000	

John W. Hall returned this week from the 'steenth installment of his vacation, which he spent at Lac du Flambeau, Minn., as the guest of the mayor (or should we say "maire?") of that delightful spot. He is reported as leaving the coming week for the next vacation installment at West Baden, Ind. John practices what he preaches—health maintenance.

SWIFT HEADS DENVER PLANT.

Announcement is made of the appointment of Louis F. Swift, Jr., son of L. F. Swift, and grandson of the founder of the company, Gustavus F. Swift, as manager of the company's plant at Denver, Colo. Mr. Swift succeeds L. A. Gilbert, for many years manager at Denver, who becomes manager of the Swift plant and interests at Winona, Minn., formerly the Interstate Packing Co.

Louis F. Swift, Jr., who is 33 years of age, started in the company's general offices in Chicago in 1919. After a six-year training course in office and plant, including a year and a half as livestock buyer, he went to Denver as assistant to the manager. He has proved himself an efficient executive as well as a popular trade figure in Denver, and his appointment to the management of this big plant met with general approval in the trade.

PACKERS AND TANNERS.

A get-together smoker will mark the opening of the Packers and Tanners Section of the National Safety Council, which is to hold its seventeenth annual congress at New York City from Oct. 1 to 5 inclusive.

The packers and tanners session will

be held starting Monday afternoon, Oct. 1, at the Pennsylvania Hotel. On the following morning there will be a round-table discussion on "Methods of Preventing the Outstanding Accidents of the Packing and Tanning Industries." Fred A. Schwarze, manager, industrial relations, Pfister & Vogel Leather Co., Milwaukee, will preside.

On Wednesday morning there is scheduled an unusual discussion of what might appear to be an unimportant subject: "Routine in the Handling of an Injury Case," which is to be led by A. B. Drummond, of Wilson & Co. After the election of officers, E. Drews, safety engineer, Libby, McNeill & Libby, Chicago, will lead a discussion of "Accident Statistics—How to Compile and Use Them to Get Results." N. L. Brainard, of Swift & Co., will dwell on "Anticipating Hazards."

GODCHAUX SUGARS GROWS.

A net income of \$735,102 for the fiscal year ended June 30, 1928, is reported by Godchaux Sugars, Inc. For the previous fiscal year the net earnings were \$448,353. After bond interest and amortization of bond discount and expense, and after providing depreciation of \$200,000, the net earnings were reported as \$342,053, compared with \$246,058 shown in the previous year when no provision was made for depreciation.

The executive vice-president of the company is Jacob Moog, former operating vice-president of Wilson & Co. Since his connection with Godchaux Mr. Moog has put on the market a packers' curing sugar which has proved of great advantage to curers, as well as adding to the volume of the company's business.



HOW AN INDUSTRY PIONEER AND LEADER ENJOYS HIS VACATION.

This is W. B. Albright, head of the Albright-Neil Co. and dean of the refining industry, enjoying his summer outing with his grandchildren at their summer place at Osterville, Mass.

Not content with engineering during business hours, Mr. Albright devised this stern-wheel picnic float, which can be moored alongshore or taken to deep water as a diving board for the youngsters.

"Come on down and take a dip," writes the hospitable W. B. to his friends.

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY
MARKET SERVICE

CASH PRICES.

Based on Actual Cash Trading, Thursday,
Aug. 30, 1928.

Regular Hams.		S. P.	
Green.		Sept.	
8-10	21 1/2	Oct.	
10-12	21 1/2	Dec.	
12-14	21 1/2		
14-16	21 1/2		
16-18	20 1/2		
18-20	20 1/2		
10-16 Range	21 1/2		
16-22 Range	20 1/2		

S. P. Boiling Hams.

H. Run.		Select.	
16-18	21 1/2	22	
18-20	21 1/2	22	
20-22	21 1/2	22	

Skinned Hams.

Green.		S. P.	
10-14	22 1/2	22 1/2	
14-18	22 1/2	22 1/2	
18-22	22 1/2	22 1/2	
22-24	18 1/2	21	
24-26	17 1/2	20	
26-30	17	19 1/2	
30-35	16 1/2	18 1/2	
	15 1/2	17 1/2	

Pienics.

Green.		S. P.	
4-6	16	15 1/2	
6-8	15 1/2	14 1/2	
8-10	15 1/2	13 1/2	
10-12	15 1/2	13	
12-14	15 1/2	12 1/2	

Bellies.*

Green.		S. P.	
6-8	18 1/2	19 1/2	
8-10	18 1/2	19 1/2	
10-12	18 1/2	19 1/2	
12-14	18 1/2	18 1/2	
14-16	17 1/2	18	
16-18	17	17 1/2	

*Square Cut and Seedless.

D. S. Bellies.

Clear.		Rib.	
14-16	16 1/2	16	
16-18	16 1/2	16	
18-20	16 1/2	16	
20-25	15 1/2	15 1/2	
25-30	15 1/2	15 1/2	
30-35	15 1/2	15 1/2	
35-40	15 1/2	15 1/2	
40-50	15 1/2	15	

D. S. Fat Backs.

8-10	11 1/2	11 1/2	
10-12	11 1/2	11 1/2	
12-14	12 1/2	13 1/2	
14-16	13 1/2	13 1/2	
16-18	13 1/2	13 1/2	
18-20	13 1/2	13 1/2	
20-25	14	14	

D. S. Rough Ribs.

45-50	14 1/2	14 1/2	
55-60	14 1/2	14 1/2	
65-70	14 1/2	14 1/2	
75-80	14 1/2	14 1/2	

Other D. S. Meats.

Extra Short Cuts.	35-45	15 1/2	
Extra Short Ribs.	35-45	15 1/2	
Regular Plates	6-8	12 1/2	
Clear Plates	4-6	10 1/2	
Jowl Butts		10 @10 1/2	

Lard.

Prime Steam, tierces	12.35		
Prime Steam, loose	12.27 1/2		

FUTURE PRICES.

SATURDAY, AUGUST 25, 1928.

LARD—		Open.		High.		Low.		Close.	
Sept.	12.30	12.45	12.30	12.45					
Oct.	12.45	12.60	12.45	12.60					
Dec.	12.67 1/2	12.75	12.67 1/2	12.75					

CLEAR BELLIES—

SHORT RIBS—

Sept. 14.25 14.25 14.25 14.25

Oct. 13.95b 13.95b 13.95b 13.95b

Dec. 13.75ax 13.75ax 13.75ax 13.75ax

MONDAY, AUGUST 27, 1928.

LARD—		Open.		High.		Low.		Close.	
Sept.	12.35-40	12.47 1/2	12.35	12.40-45					
Oct.	12.50-52 1/2	12.62 1/2	12.50	12.55b					
Nov.	12.70	12.70	12.62 1/2	12.62 1/2 ax					
Dec.	12.70	12.75	12.67 1/2	12.67 1/2 b					

CLEAR BELLIES—

SHORT RIBS—

Sept. 15.92 1/2-95 15.95 15.92 1/2 15.95b

Oct. 16.05 16.05 16.05b

Dec. 13.75ax 13.75ax 13.75ax 13.75ax

TUESDAY, AUGUST 28, 1928.

LARD—		Open.		High.		Low.		Close.	
Sept.	12.37 1/2	12.45	12.37 1/2	12.42 1/2-45					
Oct.	12.52 1/2-55	12.57 1/2	12.52 1/2	12.57 1/2					
Nov.	12.67 1/2	12.67 1/2	12.65	12.65					
Dec.	12.72 1/2	12.75	12.70	12.75ax					

CLEAR BELLIES—

SHORT RIBS—

Sept. 15.97 1/2 15.97 1/2 15.95 15.95ax

Oct. 16.02 1/2 16.02 1/2 ax

Dec. 13.70 13.70 13.70 13.70

WEDNESDAY, AUGUST 29, 1928.

LARD—		Open.		High.		Low.		Close.	
Sept.	12.40	12.45	12.35	12.40-45					
Oct.	12.55	12.57 1/2	12.52 1/2	12.55b					
Nov.	12.72 1/2	12.75	12.67 1/2	12.67 1/2 n					
Dec.	12.72 1/2	12.75	12.70	12.75ax					

CLEAR BELLIES—

SHORT RIBS—

Sept. 14.37 1/2 14.37 1/2 14.30 14.37 1/2 ax

Oct. 14.10 14.10 14.10 14.10ax

Dec. 13.67 1/2 13.67 1/2 ax

THURSDAY, AUGUST 30, 1928.

LARD—		Open.		High.		Low.		Close.	
Sept.	12.35-40	12.40	12.30	12.30-32 1/2					
Oct.	12.52 1/2	12.57 1/2	12.47 1/2	12.47 1/2 ax					
Nov.	12.67 1/2	12.67 1/2	12.60	12.60ax					
Dec.	12.65-70	12.75	12.65	12.65					

CLEAR BELLIES—

SHORT RIBS—

Sept. 15.80 15.87 1/2 15.80 15.82 1/2

Oct. 15.92 1/2 15.97 1/2 15.92 1/2 15.95ax

Dec. 15.85 15.85 15.82 1/2

FRIDAY, AUGUST 31, 1928.

LARD—		Open.		High.		Low.		Close.	
Sept.	12.22 1/2-27 1/2	12.32 1/2	12.17 1/2	12.17 1/2-20					
Oct.	12.45	12.52 1/2	12.40	12.40					
Nov.	12.60	12.60	12.52 1/2-55	12.55ax					
Dec.	12.65	12.70	12.60-62 1/2	12.62 1/2 ax					

CLEAR BELLIES—

SHORT RIBS—

Sept. 14.25 14.25 14.25 14.25

Oct. 14.25 14.25 14.25 14.25

Dec. 13.67 1/2 n 13.67 1/2 n

CHICAGO HOG PURCHASES.

Purchases of hogs by Chicago packers for the week ended Thursday, Aug. 30, 1928, with comparisons:

	Week ended Aug. 30.	Prev. week.	Or. week.
Armour & Company	3,760	4,367	5,012
Anglo-American Prov. Co.	392	837	2,612
Swift & Co.	2,885	3,217	7,088
G. H. Hammond Co.	1,479	1,868	4,222
Morris & Co.	1,413	1,848	3,802
Wilson & Co.	4,007	4,108	6,772
Boyd-Lanham Co.	1,408	1,145	4,802
Western Pkg. & Prov. Co.	7,059	7,760	8,468
Roberts & Oake	3,522	3,970	4,802
Miller & Hart	3,592	2,464	3,797
Independent Pkg. Co.	1,414	1,274	775
Brennan Pkg. Co.	6,570	6,680	8,102
Agar Pkg. Co.	2,632	3,230	8,102
Total	39,722	42,941	57,862

CHICAGO RETAIL MEATS

Beef.

Week ended Aug. 25.		Cor. wk. 1927.	
No.	No.	No.	No.
1.	2.	1.	2.
Rib roast, hvy. end.	35	30	16
Rib roast, lt. end.	45	35	20
Chuck roast	35	30	25
Steaks, round	55	50	25
Steaks, sirloin	45	22	45
Steaks, porterh.	75	45	32
Steaks, flank	25	18	25
Beef stew, chuck	25	15	20
Corned briskets	25	18	22
Corned plates	20	15	18
Corned rumps	25	18	22

Lamb.

Good.		Good.	
No.	No.	No.	No.
Hindquarters	40	30	40
Legs	40	30	40
Stews	25	15	20
Chops, shoulder	25	20	25
Chops, rib and loin	25	25	25
Legs	25	20	25
Stew	10	10	10
Shoulders	18	18	18
Chops, rib and loin	35	35	35

Pork.

Loins, 8@10 av.	35	35	32
Loins, 10@12 av.	32	35	30
Loins, 12@14 av.	30	32	25
Loins, 14 and over	24	26	22
Chops	40	34	30
Shoulders	25	18	25
Butts	25	20	25
Spareribs	25	20	25
Hocks	14	14	14
Leaf lard, raw	12 1/2	12 1/2	12 1/2

Veal.

Hindquarters	35	30	30
Forequarters	24	28	24
Legs	35	30	30
Breasts	18	18	18
Shoulders	18	22	12
Cutlets	50	45	45
Rib and loin chops	50	45	45

Butchers' Offal.

Suet	@ 5 1/2	0 1/2	0 1/2
Shop fat	@ 3	0 1/2	0 1/2
Bone, per 100 lbs.	@ 50	0 1/2	0 1/2
Calf skins	@ 22	0 1/2	0 1/2
Kips	@ 21	0 1/2	0 1/2
Deacons	@ 12	0 1/2	0 1/2

CURING MATERIALS.

	Bbls.	Sacks
Nitrite of Soda, 1 c. l. Chicago	9 1/2	8 1/2
Double refined saltpetre, gran. l.c.l.	6 1/2	8 1/2
Crystals	8	7 1/2
Double refined nitrate of soda, f.o.b.		
N. Y. S. S., carloads	3 1/2	3 1/2
Less than carloads, granulated	3 1/2	3 1/2
Crystals	5 1/2	5 1/2
Kegs, 100@200 lbs., 1c more		
Boric acid, carloads, powd., bbls.	8 1/2	8 1/2
Crystals to powdered, in bbls., in 5-ton lots or more	9 1/2	9 1/2
In bbls. in less than 5-ton lots	8 1/2	8 1/2
Borax, carloads, powdered, in bbls., in 5-ton lots, gran. or powd., bbls.	5	5
Salt—		
Granulated, car lots, per ton, f.o.b. Chicago	10 1/2	10 1/2
Medium, car lots, per ton, f.o.b. Chicago	10 1/2	10 1/2
Rock, carlots, per ton, f.o.b. Chicago	7 1/2	7 1/2
Sugar		
Raw sugar, 90 basis, f.o.b. New Orleans	0 1/2	0 1/2
Second sugar, 90 basis	0 1/2	0 1/2
Syrup, testing 68 and 65 combined sucrose and invert, New York	0 1/2	0 1/2
Standard gran. f.o.b. refiners (2%)	0 1/2	0 1/2
Packers' curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2%	0 1/2	0 1/2
Packers' curing sugar, 350 lb. bags, f.o.b. Reserve, La., less 2%	0 1/2	0 1/2

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

	Week ended Aug. 28, 1928.	Cor. week, 20, 1927.
Prime native steers.....	25 1/2 @ 25 1/2	18 @ 19
Good native steers.....	24 1/2 @ 24 1/2	16 @ 17
Medium steers.....	23 1/2 @ 24 1/2	13 @ 14
Hefers, good.....	20 @ 25	11 @ 16
Cows.....	15 1/2 @ 18	11 @ 16
Blind quarters, choice.....	29 @ 31	20 @ 26
Five quarters, choice.....	20 1/2 @ 21 1/2	16 @ 16

Beef Cuts.

	Aug. 28, 1928.	Cor. week, 20, 1927.
Steer Loins, No. 1.....	@ 43	@ 45
Steer Loins, No. 2.....	@ 42	@ 40
Steer Short Loins, No. 1.....	@ 53	@ 60
Steer Short Loins, No. 2.....	@ 50	@ 51
Steer Loin Ends (hips).....	@ 34	@ 31
Steer Loin Ends, No. 2.....	@ 34	@ 30
Cow Loin.....	@ 30	@ 18
Cow Short Loins.....	@ 36	@ 30
Cow Loin Ends (hips).....	@ 24	@ 18
Steer Ribs, No. 1.....	@ 31	@ 29
Steer Ribs, No. 2.....	@ 30	@ 28
Cow Ribs, No. 1.....	@ 22	@ 18
Cow Ribs, No. 2.....	@ 16	@ 11
Steer Ribs, No. 1.....	@ 26	@ 21
Steer Ribs, No. 2.....	@ 25 1/2	@ 20 1/2
Steer Chucks, No. 1.....	@ 20 1/2	@ 14 1/2
Steer Chucks, No. 2.....	@ 21	@ 17
Cow Ribs.....	@ 17	@ 12
Cow Chucks.....	@ 15	@ 12
Medium Plates.....	@ 13	@ 10
Briskets, No. 1.....	@ 22	@ 18
Steer Navel Ends.....	@ 11 1/2	@ 7 1/2
Cow Navel Ends.....	@ 11	@ 7
Flank Shanks.....	@ 9	@ 8
Strip Loins, No. 1, bns.....	@ 60	@ 60
Strip Loins, No. 2.....	@ 66	@ 40
Brisket Butts, No. 1.....	@ 34	@ 30
Brisket Butts, No. 2.....	@ 32	@ 27
Beef Tenderloins, No. 1.....	@ 70	@ 65
Beef Tenderloins, No. 2.....	@ 75	@ 65
Rump Butts.....	@ 20	@ 18
Flank Steaks.....	@ 27	@ 20
Shoulder Clods.....	@ 18	@ 15
Hanging Tenderloins.....	@ 18	@ 10

Beef Products.

Brains (per lb.).....	@ 10	@ 10
Hearts.....	@ 15	@ 11
Tongues, 4 @ 9.....	@ 35	@ 20
Sweetbreads.....	@ 40	@ 38
Or-lard, per lb.....	5 @ 8	5 @ 8
Fresh Tripe, plain.....	@ 6	@ 6
Fresh Tripe, H. C.....	@ 8	@ 7 1/2
Livers.....	@ 18	@ 12 1/2
Kidneys, per lb.....	@ 15	@ 10 1/2

Veal.

Choice Carcass.....	@ 27	@ 28
Good Carcass.....	@ 23	@ 26
Good Saddle.....	@ 27	@ 35
Good Backs.....	@ 21	@ 16
Medium Backs.....	@ 12	@ 14

Veal Products.

Brains, each.....	@ 11	@ 12
Sweetbreads.....	@ 80	@ 65
Calf Livers.....	@ 50	@ 35

Lamb.

Choice Lambs.....	@ 32	@ 28
Medium Lambs.....	@ 28	@ 25
Choice Saddle.....	@ 34	@ 33
Medium Saddle.....	@ 32	@ 31
Choice Fores.....	@ 24	@ 22
Medium Fores.....	@ 22	@ 21
Lamb Pies, per lb.....	@ 33	@ 32
Lamb Tongues, per lb.....	@ 15	@ 13
Lamb Kidneys, per lb.....	@ 20	@ 25

Mutton.

Heavy Sheep.....	@ 9	@ 10
Light Sheep.....	@ 10	@ 15
Heavy Saddle.....	@ 12	@ 15
Light Saddle.....	@ 10	@ 12
Heavy Fores.....	@ 10	@ 9
Light Fores.....	@ 14	@ 12
Mutton Legs.....	@ 21	@ 20
Mutton Loins.....	@ 15	@ 20
Mutton Stew.....	@ 10	@ 10
Sheep Tongues, per lb.....	@ 15	@ 13
Sheep Heads, each.....	@ 10	@ 10

Fresh Pork, Etc.

Pork Loins, @ 10 lb. av.....	@ 24	@ 24
Cals.....	@ 15 1/2	@ 15
Shoulders.....	@ 20 1/2	@ 12
Tenderloins.....	@ 14	@ 10
Bare Ribs.....	@ 13 1/2	@ 12
Leaf Lard.....	@ 12 1/2	@ 12
Back Fat.....	@ 12	@ 12
Boston Butts.....	@ 27 1/2	@ 14
Chops.....	@ 10	@ 10
Neck Bones.....	@ 5 1/2	@ 4
Slit Bones.....	@ 16	@ 15
Pier Feet.....	@ 5 1/2	@ 4 1/2
Kidneys, per lb.....	@ 8 1/2	@ 8
Livers.....	@ 11	@ 12
Brins.....	@ 14	@ 13
Bars.....	@ 1	@ 1
Beets.....	@ 7	@ 7
Beets.....	@ 8	@ 8

DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. carton.....	@ 27
Country style sausage, fresh in link.....	@ 22
Country style sausage, smoked.....	@ 20
Frankfurts in sheep casings.....	@ 25
Frankfurts in hog casings.....	@ 23
Bologna in beef bungs, choice.....	@ 21
Bologna in cloth, paraffined, choice.....	@ 19
Bologna in beef middles, choice.....	@ 20 1/2
Liver sausage in hog bungs.....	@ 20
Smoked liver saus. in hog bungs.....	@ 20
Liver sausage in beef rounds.....	@ 16
Head Cheese.....	@ 17
New England luncheon specialty.....	@ 27
Minced luncheon specialty.....	@ 23
Tongue sausage.....	@ 28
Blood sausage.....	@ 17
Pollard sausage.....	@ 20 1/2
Souse.....	@ 15

DRY SAUSAGE.

Cervelat, choice, in hog bungs.....	@ 25
Thuringer Cervelat.....	@ 25
Farmer.....	@ 31
Isolsteiner.....	@ 29
B. C. Salami, choice.....	@ 40
Milano Salami, choice, in hog bungs.....	@ 40
Frisses, choice, in hog middles.....	@ 28
Genoa style Salami.....	@ 40
Pepperoni.....	@ 38
Moriadella, new condition.....	@ 26
Capiccoli.....	@ 49
Italian style hams.....	@ 38
Virginia hams.....	@ 53

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate.....	\$7.00
Large tins, 1 to crate.....	\$5.00
Frankfurt style sausage in sheep casings	
Small tins, 2 to crate.....	8.50
Large tins, 1 to crate.....	9.50
Frankfurt style sausage in pork casings—	
Small tins, 2 to crate.....	8.00
Large tins, 1 to crate.....	9.00
Smoked link sausage in pork casings—	
Small tins, 2 to crate.....	7.50
Large tins, 1 to crate.....	8.50

SAUSAGE MATERIALS.

Regular pork trimmings.....	@ 15 1/2
Special lean pork trimmings.....	@ 21
Extra lean pork trimmings.....	@ 23
Neck bone trimmings.....	@ 19
Pork cheek meat.....	@ 15 1/2
Pork hearts.....	@ 12
Native boneless bull meat (heavy).....	@ 17 1/2
Boneless chucks.....	@ 10 1/2
Shank meat.....	@ 15 1/2
Beef trimmings.....	@ 15 1/2
Beef hearts.....	@ 12
Beef cheeks (trimmed).....	@ 14
Dressed canners, 300 lbs. and up.....	@ 12 1/2
Dressed canners, 550 lbs. and up.....	@ 12 1/2
Dr. bologna bulls, 500 @ 700 lbs.....	@ 13 1/2
Beef tripe.....	@ 5 1/2
Cured pork tongues (can. trim.).....	@ 16

SAUSAGE CASINGS.

(F. O. B. CHICAGO)

Beef Casings:	
Domestic round, 150 pack.....	@ 45 1/2
Domestic round, 140 pack.....	@ 50
Wide export rounds.....	@ 67
Medium export rounds.....	@ 69
Narrow export rounds.....	@ 67
No. 1 weasands.....	@ 16
No. 2 weasands.....	@ 7 1/2
No. 1 domestic bungs.....	@ 23
No. 2 bungs.....	@ 21
Regular middles.....	@ 1.20
Selected wide middles.....	@ 2.50
Dried bladder.....	@ 2.25
12/15.....	@ 2.00
10/12.....	@ 2.00
8/10.....	@ 2.25
6/8.....	@ 1.15

Hog Casings.

Narrow, per 100 yds.....	@ 1.25
Narrow, med., per 100 yds.....	@ 2.50
Mediums, per 100 yds.....	@ 1.50
Wides, per 100 yds.....	@ .50
Export bungs.....	@ .35
Large prime bungs.....	@ .25
Medium prime bungs.....	@ .18
Small prime bungs.....	@ .08
Middles.....	@ .08
Stomachs.....	@ .05

Quotations for large lots. Smaller quantities at special advances.

VINEGAR PICKLED PRODUCTS.

Regular tripe, 250-lb. bbl.....	\$14.00
Honeycomb tripe, 250-lb. bbl.....	16.00
Pocket honeycomb tripe, 250-lb. bbl.....	18.00
Pork feet, 250-lb. bbl.....	17.50
Pork tongues, 250-lb. bbl.....	20.00
Lamb tongues, long cut, 250-lb. bbl.....	22.00
Lamb tongues, short cut, 250-lb. bbl.....	21.50

BARRELED PORK AND BEEF.

Meat pork, regular.....	\$1.00
Family back pork, 25 to 34 pieces.....	\$2.50
Family back pork, 35 to 44 pieces.....	\$2.00
Clear back pork, 40 to 50 pieces.....	\$2.50
Clear back pork, 55 to 65 pieces.....	\$2.00
Brisket pork.....	\$2.50
Beef pork.....	\$2.00
Flank beef.....	\$2.50
Extra plate beef, 250 lb. bbl.....	\$2.00

COOPERAGE.

Ash pork barrels, black iron hoops.....	\$1.55 @ 1.57 1/2
Oak pork barrels, black iron hoops.....	1.90 @ 1.93
Ash pork barrels, galv. iron hoops.....	1.75 @ 1.77 1/2
White oak ham tierces.....	2.15 @ 2.18 1/2
Red oak lard tierces.....	2.25 @ 2.28 1/2
White oak lard tierces.....	2.45 @ 2.48 1/2

OLEOMARGARINE.

Highest grade natural color animal fat	
margarine in 1 lb. cartons, rolls or	
prints, f.o.b. Chicago.....	@ 23
White animal fat margarines in 1 lb.	
cartons, rolls or prints, f.o.b. Chicago	
Nut, 1 lb. cartons, f.o.b. Chicago.....	@ 17
(30 and 60 lb. solid packed tubs,	
1c per lb. less.)	

Pastry, 60-lb. tubs, f.o.b. Chicago..... @ 18

DRY SALT MEATS.

Extra short clears.....	@ 15
Extra short ribs.....	@ 15
Short clear middles, 60-lb. avg.....	@ 10 1/2
Clear bellies, 15 @ 20 lbs.....	@ 10 1/2
Clear bellies, 14 @ 16 lbs.....	@ 10 1/2
Rib bellies, 20 @ 25 lbs.....	@ 15 1/2
Rib bellies, 25 @ 30 lbs.....	@ 15 1/2
Fat backs, 14 @ 12 lbs.....	@ 11 1/2
Fat backs, 14 @ 16 lbs.....	@ 13 1/2
Regular plates.....	@ 12 1/2
Butts.....	@ 10

WHOLESALE SMOKED MEATS.

Fancy reg. hams, 14 @ 16 lbs.....	@ 28 1/2
Fancy skd. hams, 14 @ 16 lbs.....	@ 28 1/2
Standard reg. hams, 14 @ 16 lbs.....	@ 26 1/2
Picnic, 4 @ 8 lbs.....	@ 18 1/2
Fancy bacon, 6 @ 8 lbs.....	@ 31 1/2
Standard bacon, 6 @ 8 lbs.....	@ 25 1/2
Cooked hams, choice, skin on, fattened.....	@ 41 1/2
Cooked hams, choice, skinned, fattened.....	@ 42 1/2
Cooked hams, choice, skinned, fattened.....	@ 44 1/2
Cooked picnics, skin on, fattened.....	@ 28
Cooked picnics, skinned, fattened.....	@ 28
Cooked loin roll, smoked.....	@ 44

ANIMAL OILS.

Prime edible lard oil.....	@ 15 1/2
Extra winter strained.....	@ 12 1/2
Extra lard oil.....	@ 12 1/2
Extra No. 1 lard.....	@ 11 1/2
No. 1 lard oil.....	@ 11
No. 2 lard oil.....	@ 10 1/2
Acidless tallow oil.....	@ 10 1/2
Pure neatfoot oil.....	@ 14 1/2
Extra neatfoot oil.....	@ 12 1/2
No. 1 neatfoot oil.....	@ 12 1/2
20 deg. CT neatfoot oil.....	@ 18 1/2

LARD (Unrefined).

Prime, steam, loose.....	@ 12.40
Prime, steam, cash tierces.....	@ 12.50
Leaf raw.....	@ 12.25
Neutral lard.....	@ 15.00

LARD (Refined).

Pure lard, kettle rendered, per lb.....	@ 13 1/2 @ 13 1/2
Pure lard, tierces.....	@ 12 1/2 @ 12 1/2
Compound.....	@ 13 @ 13 1/2

OLEO OIL AND STEARINE.

Oleo oil, extra, in tierces.....	@ 12 1/2 @ 12 1/2
Oleo stocks.....	@ 12 1/2 @ 12 1/2
Prime No. 1 oleo oil.....	@ 11 1/2 @ 11 1/2
Prime No. 2 oleo oil.....	@ 11 1/2 @ 11 1/2
No. 2 oleo oil.....	@ 10 @ 10 1/2
Prime oleo stearine, edible.....	@ 10 @ 11

TALLOW AND GREASES.

Edible tallow, under 1% acid, 45 tins.....	@ 9
Prime packers tallow.....	@ 8 1/2 @ 8 1/2
No. 1 tallow, 10% f.f.a.....	@ 8 @ 8 1/2
No. 2 tallow, 40% f.f.a.....	@ 7 @ 7 1/2
Choice white grease.....	@ 8 1/2 @ 8 1/2
A-White grease.....	@ 8 1/2 @ 8 1/2
B-White grease, max. 5% acid.....	@ 7 1/2 @ 7 1/2
Yellow grease, 10 @ 15 f.f.a.....	@ 7 1/2 @ 7 1/2
Brown grease, 40% f.f.a.....	@ 7 @ 7 1/2

VEGETABLE OILS.

Crude cottonseed oil in tanks, f.o.b.....	
Valley points, nom., prompt.....	@ 8
White, deodorized, in bbls. c.s.f. Chgo. 10% f.f.a.....	@ 10 1/2
Yellow, deodorized, in bbls.....	@ 10 1/2 @ 10 1/2
Soap stock, 50% f.f.a., f.o.b.....	@ 2 1/2
Corn oil in tanks, f.o.b. mils.....	@ 8 1/2
Soy bean, seller's tank, f.o.b. coast.....	@ 8 1/2 @ 8 1/2
Cocunut oil seller's tank, f.o.b. coast.....	@ 7 1/2 @ 7 1/2
Refined in bbls., c.s.f., Chicago, nom. 10.....	@ 10 1/2

FERTILIZERS.

Blood, unground and ground.....	\$ 4.35 @ 4.50
Hornmeal.....	@ 4.00
Ground fertilizer, tankage, 10%.....	@ 4.00 @ 4.50
Ground fertilizer, tankage, 5 to 8%.....	@ 4 @ 4.50
Ground bone base, per ton.....	\$20.00 @ 22.50
Ground steam bone, per ton.....	\$20.00 @ 22.50
Unground steam bone, per ton.....	\$20.00 @ 22.50
Unground bone tankage, per ton.....	\$20.00 @ 22.50

HORNS, HOOFS AND BONES.

No. 1 horns, 75 lb. average per ton.....	\$185.00 @ 200.00
No. 2 horns, 40 lb. average, per ton.....	\$125.00 @ 135.00
No. 3 horns.....	\$70.00 @ 80.00
Horns, black and striped.....	\$80.00 @ 90.00
Horns, white.....	\$75.00 @ 80.00
Round shin bones, heavy.....	\$60.00 @ 70.00
Round shin bones, light and med.....	\$55.00 @ 65.00
Heavy flats.....	\$55.00 @ 65.00
Ground bone, heavy.....	\$30.00 @ 35.00
Thin bones, light and med.....	\$20.00 @ 25.00
Butcher bones.....	\$20.00 @ 25.00

Retail Section

Education for the Man Behind the Retail Meat Counter

Cutting meat right is a special art. There are more things to be taken into consideration than getting the retail cut off of the wholesale cut, wrapping it up and handing it to the customer.

The ability to cut meat does not make a meat cutter or a retail meat dealer.

That is one trouble with the business. Too many men have gone into it with just about this much knowledge, and expected to make a success of selling meats.

The man behind the meat counter needs education and training almost more than any other person in a food market. There are so many different kinds of meat and so much to know about each kind.

Has a Lot to Learn

There is a lot to know about meat cutting to avoid waste, and yet furnish the customer with the desired piece of meat.

There is a lot to learn about making sausage, rendering lard, melting beef fat, and making fancy cooked meats.

Above all, the meat man must know how to sell. He must know how to price his meats.

Many know all the other things about meat and meat cutting except this!

Some learn in the long and expensive school of experience. That was the usual way in the past.

More recently meat schools to teach all of these things have been established, some under private direction, some in cooperation with the vocational departments of the government public school systems.

Notable among the latter is the Milwaukee Meat School. This is operated by the city school department in cooperation with the Milwaukee Retail Meat Dealers' Association. Another in Los Angeles is under private direction with cooperation of local retailers and packers, and a third in Toledo is under private direction.

All of these schools are doing good work in the training of young men for the retail meat trade. All work is in cooperation with the Federal Board of Vocational Education, which has outlined special courses for the retail meat dealer.

The Toledo Meat School.

The Toledo school had its origin more than ten years ago when Thomas E. Lattin, Toledo, O., meat dealer, was besieged with requests that he share with others his skill in marketing meats. More men than he could take care of wanted to train in his market as apprentices.

His solution was to organize the

National School of Meat Cutting, in connection with the Kurtz Market, which he operated. Today in the three-story building that houses the business, future meat cutters and retail meat shop owners are given actual experience in every phase of the business.

There are at all times about 50 students in the day and night courses. By the end of six or eight weeks the average day pupil is said to be ready for work as an approved meat cutter. Night students average a little longer on the course.

What the School Teaches.

The aim of the school is to give the student practical experience in every branch of meat cutting and meat retailing.

The first instruction covers the use and care of tools. Then step by step the student learns, through actual practice, the name and location of each cut and how each cut is made.

The instruction also includes rendering of lard, poultry dressing, curing and smoking of meats, sausage making, etc.

At the proper time the student is placed in the retail store, where he receives counter experience, is taught how to make attractive displays, and how to wait on customers and sell.

Shop problems, cost and selling prices, sanitation, the buying and selling of meat and other subjects related to retail meat shop management also are covered.

Lectures are given to the students at intervals by representatives of equipment and fixture companies, many of which have installed their equipment in the school.

NEWS OF THE RETAILERS.

Louis Wetsel has engaged in the retail meat business in Winthrop, Wash.

A new meat market has been opened in Gervias, Ore., by C. W. Cutsforth. The business will be operated under the name of Cutsforth Bros.

The Baby Beef Market at Washougal, Wash., has been sold by Glen Miller to George Levell and Cecil Sawyer.

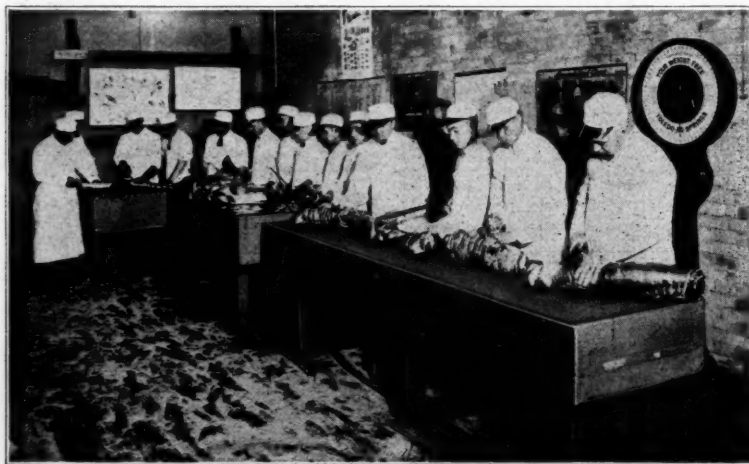
Fay Miller has disposed of his meat and grocery business in Williamsburg, Kan.

Charles Reading and Levi Edens have purchased the Sikes Grocery and Market, Baxter Springs, Kan.

L. P. Henderson of Dowagiac, Mich., has purchased the meat and grocery business of L. B. Sweet & Sons, Marcellus, Mich.

The Metropolitan Market, Inc., 747 Market St., San Francisco, Calif., suffered damage by fire recently.

J. Terkelsen, 1422 Thirteenth Ave.



TEACHING THE MEN TO HANDLE VARIOUS MEAT CUTS.

Oakland, Calif., is adding a stock of groceries to his meat market.

Charles Carpenter has bought the A. B. C. Meat Market at Estherville, Iowa.

Rudolph Schirmer and George Mauer will open a retail meat business in Benton, Minn.

Halbert Swenson and Oscar Solvrud have discontinued their retail meat business in Amherst, Wis.

The Geele Avenue Cash Market has opened for business at 11th St. and Geele Ave., Sheboygan, Wis.

H. E. Adams has sold his meat market in Stanton, Mich., to Joy Gale and Claude Gavette.

Herman Haarer has sold his interest in the Haarer Bros. Meat Market, Manchester, Mich., to his brother, Clarence Haarer.

D. L. McDonald has purchased an interest in the Sanitary Market, Issaquah, Wash.

J. E. Proffitt, who operates a retail meat business in Dayton, Ore., suffered a fire loss recently.

John A. Ruena has engaged in the meat and grocery business in Ishpeming, Mich.

John Klinger has disposed of his meat and grocery business in Lodi, Calif., to Henry Fink.

Louis Wetsel is engaging in the retail meat business in Winthrop, Wash.

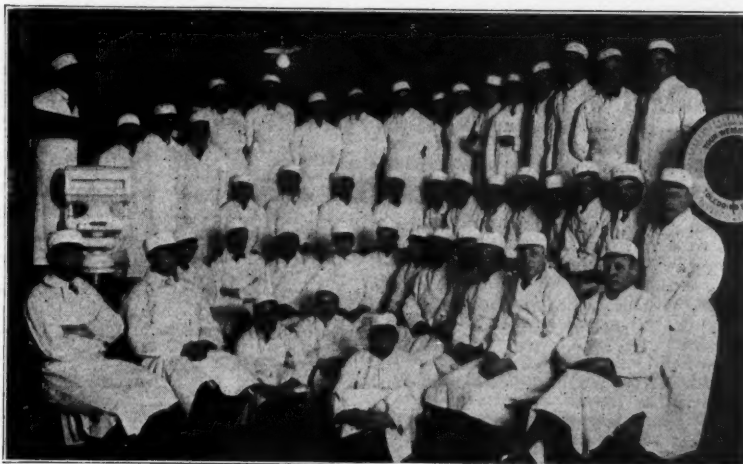
Up-to-date market equipment is being installed by Marc Shelley in the new Shelley Bldg., Coquille, Ore. Mr. Shelley plans to slaughter his own cattle from his ranch near Coquille.

Carl Vickroy announces the early opening of a new meat market at Hazelton, Idaho. In addition, he will maintain country delivery service.

Bellingham, Wash., is planning to enforce its new meat ordinance. Dr. J. H. McCoy, city meat inspector, swore out a complaint against one meat firm, charging it sold fresh pork without inspection.

Quack's Sanitary Market, Lewistown, Mont., has been taken over by Harry Bickelhaupt.

The meat cutting staff of Ed King's Central Meat Market at Phillipsburg, Mont., has been supplemented by an electric meat cutter. Mr. King expects to serve his patrons still better in the new and modern-equipped market into which he recently moved.



CLASS IN THE NATIONAL SCHOOL OF MEAT CUTTING AT TOLEDO.

Tell This to Your Customers

Under this heading will appear information which should be of value to meat retailers in educating their customers and building up trade. Cut it out and use it.

OPEN-FACE SANDWICHES.

In one form or another sandwiches fill in the gap when planning meals. It is strange that the "open-face" sandwich has not gained greater favor, for it is exceedingly attractive, says Gudrun Carlson, director of the Department of Home Economics, Institute of American Meat Packers. One finds it served with delightful variations in some of the European countries.

On a hot summer day nothing can prove more tempting than an array of sandwiches on a tray, tastefully garnished. As suggestive of an assortment from which to choose, the following spreads and garnishes will prove helpful:

Thin slices of rye spread with *liver pate* or *paté de foie gras*, garnished with sliced stuffed olives.

Slices of white bread cut in three-

cornered shape, spread with *deviled ham* or *ground meat* highly seasoned, garnished with thin crescents of cooked egg.

Whole wheat bread cut in squares spread with thin slices of *tongue* or *other cold meat*, garnished with bits of gherkin.

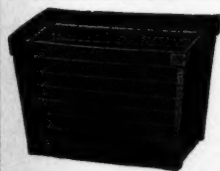
Graham bread with finely chopped cooked egg and *broiled bacon*, moistened with dressing, garnished with chopped parsley.

Graham bread with very thin slices of *summer sausage*, garnished with green colored mayonnaise.

Brown bread with *ground cooked liver* and raisins seasoned with tomato castup, garnished with egg yolks.

Thin slices of *jellied veal*, garnished with leaves of watercress.

Planning to give Hood River, Ore., consumers the best meat markets in the state, C. E. and Fred B. Corn, experienced meat market men of White Salmon, Wash., have purchased from Schlessler Bros. the Lournell market. They own a ranch in the Mountain Brook district and will be in position to furnish meat for their markets.



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A. Backus, Jr. & Sons

Dept. N., DETROIT, MICH.

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Inc.

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BROOKLYN, N. Y.

New York Section

AMONG RETAIL MEAT DEALERS.

The meeting of the South Brooklyn Branch on Tuesday of last week was given over almost entirely to a report of the national convention held in Philadelphia recently. A chart with figures, showing the cost of a hind of beef to a retailer and what he should charge for various cuts to get a profit, was demonstrated by David Van Gelder. Some of the members in studying the chart learned they had been losing money.

The next meeting of the Branch will be held on Tuesday evening, September 4. It is the intention to have educational meetings, with meat cutting demonstrations through the Fall.

Joseph Rossman, president of the South Brooklyn Branch, New York State Association of Retail Meat Dealers, is spending the Labor Day holidays

with his family on a motor trip to the Berkshires.

Mrs. A. DiMatteo, recording secretary of the Ladies' Auxiliary, with her two children, Genevieve and Rosie, spent some days at Seagirt recently. The children are now in Rockaway with their aunt.

Mrs. J. Schmitka, a member of the Ladies' Auxiliary, has just returned from a three weeks' stay at Long Beach.

NEW YORK NEWS NOTES.

J. A. Hamilton, branch house department, Wilson & Company, Chicago, is a visitor to the city this week.

Miss R. Birnbaum, office manager of the Albert Jordan Company, is spending a two weeks' vacation at Ferndale.

Frank Conron, of the wholesale market of the Cudahy Packing Company, Kansas City, was in New York during the week.

Timothy Harrington, of the J. J. Harrington Company, returned last Thursday on the S. S. Camerona, after a trip abroad.

G. D. Rogers, in charge of the provision department, Swift & Company, Jersey City, N. J., returned this week from his vacation.

Max Heilman, manager of the Empire Branch of Wilson & Company, is spending a couple of weeks' vacation at Hampton Bays, L. I.

W. D. Cronkright, office manager, Swift & Company, Jersey City, N. J., returned last week from a vacation spent at Lake Hopatcong.

Sidney Spencer, general manager of the Klink Packing Company, Buffalo, N. Y., accompanied by Mrs. Spencer, visited New York City last week.

Among the Armour and Company visitors this week were J. D. Andrew, D. R. Schock and O. A. Anderson of the engineering division, Chicago.

George J. Edwards, general manager, Swift & Company, New York territory, is on a two weeks' vacation, part of which will be spent at Atlantic City.

G. M. Kerns, in charge of the oleomargarine department, Swift & Company, Jersey City, N. J., is spending his vacation motoring around Cape Cod and through New England.

NEW YORK MEAT SUPPLIES.

Receipts of western dressed meats and local slaughters under federal inspection at New York City, N. Y., are officially reported for the week ended August 25, 1928, with comparisons, as follows:

	Week ended Aug. 25.	Prev. week.	Cor. week 1927.
Steers, carcasses...	6,703	6,246 1/2	7,763 1/2
Cows, carcasses...	652	601	863 1/2
Bulls, carcasses...	134	47	150
Veals, carcasses...	6,848	2,555	7,250
Lambs, carcasses...	21,833	23,250	21,752
Mutton, carcasses...	2,894	2,497	2,794
Beef cuts, lbs...	227,339	324,587	130,976
Pork cuts, lbs...	789,429	944,539	686,433
Local slaughters:			
Cattle	9,324	9,479	9,770
Calves	13,767	14,735	14,148
Hogs	31,517	35,415	42,006
Sheep	58,776	59,067	56,177

PHILADELPHIA MEAT SUPPLIES.

Receipts of western dressed meats and local slaughters under city and federal inspection at Philadelphia, Pa., for the week ended Aug. 25, 1928, with comparisons, were as follows:

	Week ended Aug. 25.	Prev. week.	Cor. week 1927.
Western dressed meats:			
Steers, carcasses	1,096	1,771	2,424
Cows, carcasses	808	870	1,134
Bulls, carcasses	486	365	512
Veals, carcasses	1,483	1,470	1,800
Lambs, carcasses	9,144	8,531	8,600
Mutton, carcasses	1,479	905	910
Pork, lbs.	285,260	325,124	228,113
Local slaughters:			
Cattle	1,343	1,023	1,907
Calves	2,120	2,143	1,900
Hogs	6,282	12,561	15,000
Sheep	12,197	6,319	7,500

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats were quoted by the U. S. Bureau of Agricultural Economics at Chicago and three Eastern markets on Aug. 30, 1928, as follows:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
STEERS (700 lbs. up):				
Choice	\$24.00@25.00	\$25.50@26.50	\$26.00@27.50	\$25.50@27.00
Good	23.00@24.00	24.50@25.50	24.00@26.50	24.00@26.00
STEERS (550-700 lbs.):				
Choice	24.00@25.50		26.00@28.00	25.50@27.00
Good	23.00@24.50		24.00@26.50	24.00@26.00
STEERS (500 lbs. up):				
Medium	19.00@22.50	22.00@24.50	19.00@23.50	18.00@22.00
Common	16.00@19.50	19.50@22.00	18.00@19.00	
STEERS (1):				
YEARLING (300-550 lbs.):				
Choice	25.00@26.50		26.50@28.00	
Good	23.50@25.50		25.00@27.00	
Medium	20.00@24.00			
COWS:				
Good	18.00@20.00	19.00@20.00	19.00@21.00	19.50@21.00
Medium	16.00@18.00	17.50@19.00	17.00@19.00	17.00@19.00
Common	14.00@16.00	16.50@17.50	15.50@18.50	15.00@17.00
Fresh Veal and Calf Carcasses.				
VEALERS: (2)				
Choice	27.00@28.00	26.00@27.00	28.00@29.00	
Good	25.00@27.00	22.00@26.00	26.00@28.00	24.00@25.00
Medium	23.00@25.00	19.00@22.00	23.00@26.00	20.00@23.00
Common	22.00@23.00	17.00@19.00	21.00@23.00	
CALF: (2) (3)				
Choice	21.00@23.00			19.00@21.00
Good	19.00@21.00	19.00@21.00	23.00@25.00	17.00@19.00
Medium	17.00@19.00	17.00@19.00	18.00@20.00	16.00@17.00
Common	16.00@17.00	15.00@17.00	18.00@20.00	
Fresh Lamb and Mutton:				
LAMB: (38 lbs. down)				
Choice	26.00@28.00	27.00@28.00	27.00@28.00	27.00@28.00
Good	24.00@26.00	26.00@28.00	26.00@28.00	25.00@27.00
Medium	22.00@24.00	23.00@26.00	23.00@26.00	23.00@25.00
Common	19.00@21.00	20.00@23.00	20.00@22.00	20.00@23.00
LAMB: (39-45 lbs.)				
Choice	26.00@28.00	27.00@28.00	27.00@29.00	27.00@28.00
Good	24.00@26.00	26.00@28.00	26.00@28.00	25.00@27.00
Medium	22.00@24.00	24.00@26.00	23.00@26.00	
Common			20.00@22.00	
LAMB: (46-55 lbs.)				
Choice	25.00@27.00	26.00@28.00		
Good				
MUTTON: (Ewe) 70 lbs. down				
Good	14.00@16.00	13.00@15.00	12.00@14.00	15.00@16.00
Medium	12.00@14.00	10.00@13.00	10.00@12.00	13.00@14.00
Common	10.00@12.00	8.00@10.00	8.00@10.00	
Fresh Pork Cuts:				
LOINS:				
8-10 lbs. av.	32.00@34.00	32.00@34.00	33.00@35.00	33.00@35.00
10-12 lbs. av.	30.00@32.00	32.00@33.00	31.00@34.00	32.00@34.00
12-15 lbs. av.	26.00@28.00	28.00@30.00	27.00@29.00	28.00@30.00
16-22 lbs. av.	19.00@21.00	21.00@24.00	22.00@24.00	22.00@25.00
SHOULDERS: N. Y. Style, Skinned:				
8-12 lb. av.	21.00@22.00		21.00@23.00	21.00@23.00
PICNICS:				
6-8 lbs. av.		17.50@18.50		17.00@18.00
BUTTS: Boston Style				
4-8 lb. av.	26.00@28.00		26.00@28.00	26.00@27.00
SPARE RIBS: Half Sheets	15.00@16.00			
TRIMMINGS:				
Regular	15.50@16.50			
Lean	22.50@23.00			

(1) Includes better yearlings 450 lbs. down at Chicago and New York. (2) Includes "skins on" at New York and Chicago. (3) Includes sides at Boston and Philadelphia.

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Bacon (brine) in 3 days
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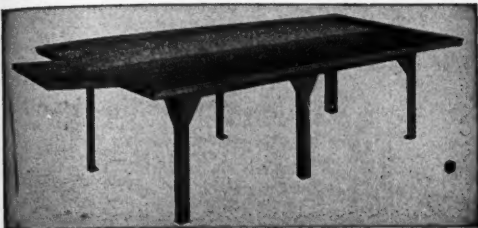
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Because it produces a flavor and color in meats that is far superior and is absolutely uniform the year 'round Godchaux's Curing Sugar naturally builds business.

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Makers of the Famous GENUINE H. J. MAYER Special Frankfurter, Bologna, Pork Sausage (with and without sage), Braunschweiger Liver, Summer (Mettwurst), Chili Con Carne and Rouladen Delicatessen Seasonings

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NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, good	\$13.75@15.25
Cows, medium	8.00@9.50
Bulls, light to medium	8.50@9.00

LIVE CALVES.

Veals, good and ch.	\$18.50@19.00
Calves, com. to med.	10.00@13.00

LIVE SHEEP AND LAMBS.

Lambs, good to choice	\$15.00@16.00
Lambs, medium	12.50@14.75
Ewes, fat	5.00@7.00

LIVE HOGS.

Hogs, 160-210 lbs.	\$13.00@13.15
Hogs, medium	12.00@13.00
Hogs, 120 lbs.	13 @13 1/2
Roughs	10 @11
Good Roughs	@11 1/4

DRESSED HOGS.

Hogs, heavy	@17 1/4
Hogs, 180 lbs.	@17 1/4
Pigs, 80 lbs.	@17 1/4
Pigs, 80-140 lbs.	@18 1/4

DRESSED BEEF.

CITY DRESSED.

Choice, native heavy	27 @28
Choice, native light	27 @28
Native, common to fair	26 @26 1/4

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.	26 1/4 @27 1/4
Native choice, yearlings, 400@600 lbs.	24 @26
Good to choice heifers	21 @24
Good to choice cows	21 @21
Common to fair cows	15 @16 1/2
Fresh bologna bulls	14 1/4 @14 1/4

BEEF CUTS.

	Western.	City.
No. 1 ribs	@30	20 @32
No. 2 ribs	@26	27 @29
No. 3 ribs	@18	24 @26
No. 1 loins	@34	40 @44
No. 2 loins	@31	36 @38
No. 3 loins	@19	34 @35
No. 1 hinds and ribs	25 @28	31 @33
No. 2 hinds and ribs	22 @24	30 @30 1/4
No. 3 hinds and ribs	20 @21	28 @29 1/4
No. 1 rounds	@24	@27
No. 2 rounds	@23	@26
No. 3 rounds	@18	@25
No. 1 chuck	@19	23 @25
No. 2 chuck	@17	@22
No. 3 chuck	@13	20 @21
Bolognas	@6	15 @16
Rolls, reg., 6@8 lbs. avg.	@22	@23
Rolls, reg., 4@6 lbs. avg.	@17	@18
Tenderloins, 4@6 lbs. avg.	@60	@70
Tenderloins, 6@8 lbs. avg.	@80	@90
Shoulder clods	@10	@11

DRESSED VEAL AND CALF.

Prime veal	@30
Good to choice veal	25 @28
Med. to common veal	18 @26
Good to choice calves	24 @27
Med. to common calves	16 @20

DRESSED SHEEP AND LAMBS.

Lambs, prime	29 @31
Lambs, good	24 @28
Sheep, good	11 @14
Sheep, medium	8 @12

SMOKED MEATS.

Hams, 8@10 lbs. avg.	24 1/4 @25 1/4
Hams, 10@12 lbs. avg.	24 1/4 @25 1/4
Hams, 12@14 lbs. avg.	24 1/4 @25 1/4
Picnics, 4@6 lbs. avg.	18 @18 1/2
Picnics, 6@8 lbs. avg.	17 @17 1/2
Picnics, 8@10 lbs. avg.	18 @18
Beef tongue, light	38 @40
Beef tongue, heavy	42 @44
Bacon, boneless, Western	24 @25
Bacon, boneless, city	21 @22
Pickled bellies, 8@10 lbs. avg.	17 @18

FANCY MEATS.

Fresh steer tongues, untrimmed	32c a pound
Fresh steer tongues, l. o. trim'd	44c a pound
Sweetbreads, beef	70c a pound
Sweetbreads, veal	\$1.00 a pair
Beef kidneys	15c a pound
Mutton kidneys	9c each
Livers, beef	34c a pound
Ortails	19c a pound
Beef hanging tenders	26c a pound
Lamb fries	10c a pair

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs. average	32 @33
Pork tenderloins, fresh	60 @65
Pork tenderloins, frozen	55 @60
Shoulders, city, 10@12 lbs. avg.	23 @24
Shoulders, Western, 10@12 lbs. avg.	22 @23
Butts, boneless, Western	30 @31
Butts, regular, Western	27 @28
Hams, Western, fresh, 10@12 lbs. avg.	24 @25
Hams, city, fresh, 6@10 lbs. avg.	25 @26
Picnic hams, Western, fresh, 6@8 lbs. average	17 @18
Pork trimmings, extra lean	23 @24
Pork trimmings, regular, 50% lean	16 @17
Spareribs, fresh	15 @16

BONES, HOOF AND HORNS.

Round shin bones, avg. 48 to 50 lbs. per 100 pcs.	65.00@100.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pcs.	@75.00
Black hoofs, per ton	45.00@50.00
Striped hoofs, per ton	45.00@50.00
White hoofs, per ton	@85.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces	@100.00
Horns, avg. 7 1/2 oz. and over, No. 1s.	300.00@325.00
Horns, avg. 7 1/2 oz. and over, No. 2s.	250.00@275.00
Horns, avg. 7 1/2 oz. and over, No. 3s.	200.00@225.00

BUTCHERS' FAT.

Shop fat	@2 1/4
Breast fat	@4 1/4
Edible suet	@6
Cond. suet	@5 1/4

SPICES.

	Whole.	Ground.
Allspice	21 1/2	24 1/2
Cinnamon	15	18
Cloves	30	35
Coriander	8 1/2	11
Ginger	18	18
Mace	1.05	1.10
Nutmeg	36	39 1/2
Pepper, black	37	40
Pepper, Cayenne	40	25
Pepper, red	25	25
Pepper, white	60	65

GREEN CALFSKINS.

	5-9	9 1/2-12 1/4	12 1/4-14	14-18	18 up
Prime No. 1 Veals	29	3.20	3.55	3.75	4.90
Prime No. 2 Veals	27	3.00	3.30	3.50	4.65
Buttermilk No. 1	26	2.85	3.20	3.40	4.50
Buttermilk No. 2	24	2.65	2.95	3.15	4.30
Branded Gruby	15	1.70	1.95	2.15	2.90
Number 3					At Value

CURING MATERIALS.

	In lots of less than 25 bbls.	Bbls. per lb.	Dbl. Bags
Double refined saltpetre, granulated	6c	5 1/2c	
Double refined saltpetre, small crystal	7 1/4c	7 1/4c	
Double refined large crystal saltpetre	8 1/4c	8 1/4c	
Double refined nitrate soda	4c	3 1/2c	

	In 25 barrel lots:	5 1/2c	5 1/2c
Double refined saltpetre, granulated	5 1/2c	5 1/2c	5 1/2c
Double refined saltpetre, small crystal	7 1/4c	7 1/4c	7 1/4c
Double refined saltpetre, large crystal	8 1/4c	8 1/4c	8 1/4c
Double refined nitrate soda, granulated	3 1/2c	3 1/2c	3 1/2c

DRESSED POULTRY.

FRESH KILLED.

Fowls—fresh—dry plucked—12 to box—fair to good:	
Western, 60 to 65 lbs. to dozen, lb.	29 @32
Western, 48 to 54 lbs. to dozen, lb.	27 @29
Western, 43 to 47 lbs. to dozen, lb.	25 @27
Western, 36 to 42 lbs. to dozen, lb.	24 @26
Western, 30 to 35 lbs. to dozen, lb.	22 @24
Fowls—fresh—dry plucked—prime to fry—12 to box:	
Western, 60 to 65 lbs. to dozen, lb.	33 @34
Western, 48 to 54 lbs. to dozen, lb.	30 @31
Western, 43 to 47 lbs. to dozen, lb.	28 @29
Western, 36 to 42 lbs. to dozen, lb.	27 @28
Western, 30 to 35 lbs. to dozen, lb.	25 @26
Fowls—frozen—dry plucked—fair to good—12 to box:	
Western, 60 to 65 lbs., lb.	28 @31
Western, 55 to 59 lbs., lb.	27 @30
Western, 48 to 47 lbs., lb.	25 @28
Western, 30 to 35 lbs., lb.	21 @23
Ducks—	
Long Island, spring	@23
Turkeys—Western—dry plucked	25 @30
Squabs—	
White, 11 to 12 lbs. to dozen, per lb.	@60
Squabs, 9 to 10 lbs.	50 @55

LIVE POULTRY.

Fowls, colored, per lb., via express	30 @32
Broilers, fancy	35 @36
Ducks, nearby	@30
Pigeons, per pair, via freight or express	@30

BUTTER.

Creamery, extras (82 score)	@41 1/2
Creamery, first (88 to 89 score)	45 @46 1/2
Creamery, seconds	42 1/2 @44 1/2
Creamery, lower grades	41 @42 1/2

EGGS.

(Mixed colors.)

Extras	37 @39
Extra firsts	38 1/2 @40 1/2
Firsts	31 1/2 @33 1/2
Checks	29 @31 1/2

FERTILIZER MATERIALS.

BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, delivered per 100 lbs.	@1.20
Ammonium sulphate, double bags, per 100 lbs. f.a.s. New York	@1.20
Blood, dried, 15-16% per unit	@4.50
Fish scrap, dried, 11% ammonia 10% B. P. L., f.o.b. fish factory	5.25 @5.50
Fish guano, foreign, 13@14% ammonia, 10% B. P. L.	4.90 @5.10
Fish scrap, acidulated, 6% ammonia, 3% A. P. A., f.o.b. fish factory	4.00 @4.20
Soda Nitrate, in bags, 100 lbs. spot	@2.10
Tankage, ground, 10% ammonia, 15% B. P. L., bulk	4.65 @4.85
Tankage, unground, 9@10% ammonia 4.45 @4.65	

Phosphates.

Bone meal, steamed, 3 and 50 bags, per ton	@31.00
Bone meal, raw, 4 1/2 and 50 bags, per ton	@37.00
Acid phosphate, bulk, f.o.b. Baltimore, per ton, 16% flat	@18.00

Potash.

Manure salt, 20% bulk, per ton	@12.00
Kainit, 12.4% bulk, per ton	@1.50
Muriate in bags, basis 80%, per ton	@26.00
Sulphate in bags, basis 90%, per ton	@25.00

Beef.

Cracklings, 50% unground	@1.00
Cracklings, 60% unground	@1.10
Meat Scraps, Ground.	
50%	@2.00
55%	@2.10

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